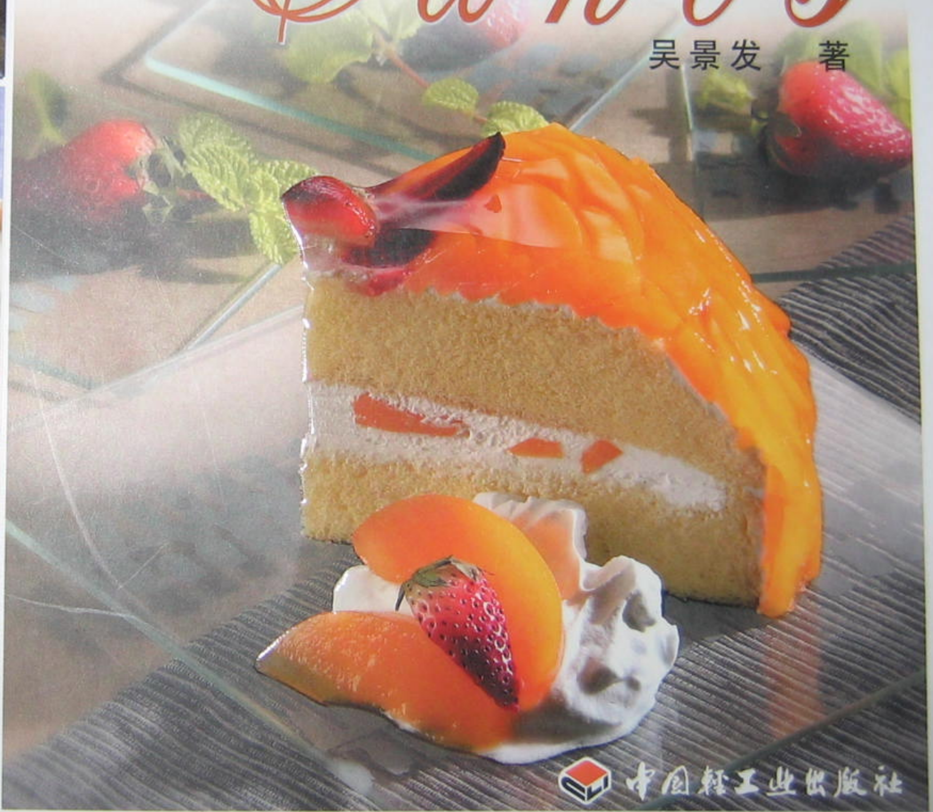
Creative making of Cakes

创意西式蛋糕

吴景发 著

风味独具的西式蛋糕制作方法

货真价实的专业人士食谱秘笈



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Angel Food Cake

1
RED MAN
SERBUK JELLY
KONNYAKU
JELLY POWDER
2
3
4
CITRIC ACID
RUM
ARAK MENGANDUNGI
KAHLUA
7
8
9
(IMPORTED)
10
BAKING
11
TARTAR
12
13
14
15
16
17
18
19
20
21
NEW ZEALAND
Fern
PURE BUTTER
22
MENTEGA TULIN
Dibuat daripada
100% Susu Segar
23

烘制蛋糕的材料和基本用具

Ingredients and Basic Utensils of Cake Making

1.
水晶魔芋(蒟蒻)果冻粉
Konnyaku Jelly powder
2.
水蜜桃香精
Peach Essence
3.
水蜜桃色素
Peach colouring
4.
柠檬酸
Citric acid

5.
朗姆酒
Rum
6.
咖啡甜酒
Coffee Liqueur

7.
酒浸樱桃
Maraschino cherries
8.
草莓色素
Strawberry colouring
9.
香草香精
Vanilla flavour

INGREDIENTS OF CAKE MAKING

10.
发粉
Baking powder
11.
塔塔粉
Cream of Tartar
12.
去核黑樱桃
Pitted dark sweet cherries

13.
胡桃
Pecans
14.
杏仁碎
Nibbed almonds

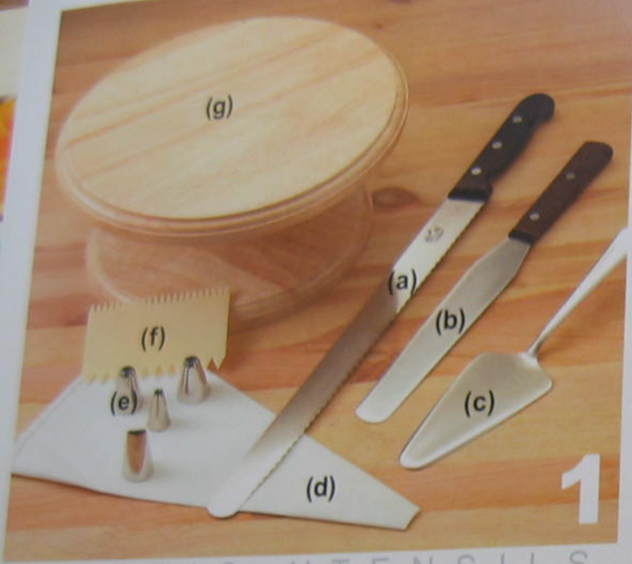
15.
牛奶
Milk

烘制西式蛋糕的材料

16.
核桃
Walnuts
17.
杏仁片
Flaked almonds
18.
可可粉
Cocoa powder

19.
黑葡萄干
Black raisins
20.
黄葡萄干
Golden raisins
21.
巧克力米
Chocolate rice

22.
黄油
Butter
23.
明胶粉
Gelatine powder



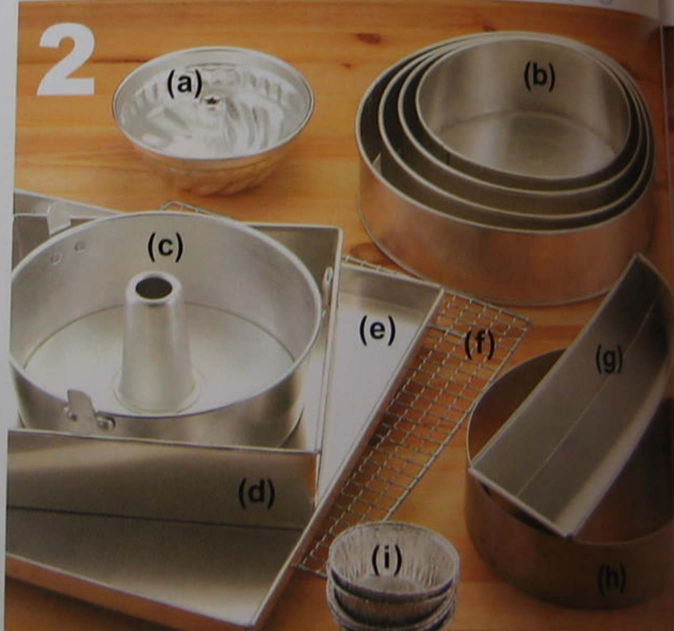
1

牙刀
a.Serrated knife
软抹刀
b.Spatula
蛋糕托勺
c.Cake server
裱花袋
d.Piping bag
不同形状的裱花嘴
e.Different icing nozzles
塑胶梳形装饰抹刀
f.Plastic icing comb
蛋糕转盘
g.Wooden turn table

BASIC UTENSILS OF CAKE MAKING

2

纹状空心模具
a.Gugelhupf mould/Fluted tube mould
不同直径的圆形蛋糕模具
b.Different Inches round cake moulds
天使蛋糕／戚风蛋糕模具
c.Angel food cake/Chiffon cake mould
方形蛋糕模具
d.Square cake mould
方平浅薄蛋糕模具
e.Shallow cake mould
铁丝网架
f.Wire rack
长形蛋糕模具
g.Loaf tin
蛋糕圈模
h.Cake ring
锡纸制杯子模具
i.Aluminium foil cup mould



混合碗
a.Mixing bowl
筛粉器
b.Sieve
擀面棍
c.Rolling pin
称量器
d.Scales
量杯
e.Measuring j
木制汤匙
f.Wooden sp
胶刮刀
g.Plastic scra
量汤匙
h.Measuring s
打蛋器
i.Egg Wh
磨茸器
j.Grate

烘 制

混合碗
a.Mixing bowl
筛粉器
b.Sieve
擀面棍
c.Rolling pin
称量器
d.Scales
量杯
e.Measuring jug
木制汤匙
f.Wooden spoon
胶刮刀
g.Plastic scraper
量汤匙
h.Measuring spoons
打蛋器
i.Egg Whisk
磨茸器
j.Grater

3

4

电动搅拌机
a.Standing mixer
铁丝搅拌器
b.Wire whisk
浆状搅拌器
c.Flat beater
钩状搅拌器
d.Dough hook

柔软得像羽毛的海绵蛋糕

Sponge cake is like a feather

既松且软还带点香

waving in the air and

柔滑细致的口感

floating over your cheek

徘徊于齿颊间

Its tenderness and aroma

回味无穷

are surely unforgettable

Sponge Cake
海绵蛋糕

1.海绵蛋糕粉海绵蛋糕

SPONGE MIX FLOUR

材 料
INGREDIENTS

(A)
250克 海绵蛋糕粉
4个 鸡蛋
250g
Sponge mix flour
4 Eggs

(B)
50毫升 水
50ml Water

(C)
80克 化黄油
80g Melted butter

【做 法 Method】

1. 先将(A)放入搅拌碗内。
2. 搅拌(A)成浓稠面糊。
3. 将(B)倒入面糊内。
4. 把面糊搅拌至松发。
5. 加入(C)一起拌匀，再倒入直径约23厘米的圆形烘模里，以180°C烘30分钟即可。

1.Pour (A) into the mixing bowl.
2.Whip (A) till thick.
3.Add (B) and mix into the batter.
4.Whip the batter till light and fluffy.
5.Mix (C) with the batter till well blended.Pour it into a 9" round mould.Bake at 180°C for 30 minutes.

【备 注 Remark】

食谱内所用的鸡蛋为中等大小鸡蛋，每个去壳后约净重55克。

The eggs used in all the recipes are medium size and without shell.The weight of each is about 55g.

2.乳化剂

EMULSI

【做 Meth

1. 先将(A)倒入搅
2. 再加入(B)搅拌
3. 加入(C)在面糊
4. 将面糊继续搅
5. 加入(D)拌匀

1.Pour (A) int
2.Add (B) an
3.Stir in (C)
4.Whip the b
5.Mix (D) til
remove cak

2.乳化剂海绵蛋糕
EMULSIFIED SPONGE CAKE

【做法 Method】

1.先将(A)倒入搅拌碗内及拌匀。
2.再加入(B)搅拌至浓稠。
3.加入(C)在面糊内。
4.将面糊继续搅拌至松发和浓稠。
5.加入(D)拌匀后，倒入直径约23厘米的圆形烘模里，用180°C烘30分钟，烘好后马上将蛋糕从模里取出即可。

1.Pour (A) into the mixing bowl and mix well.
2.Add (B) and whip till thick.
3.Stir in (C) with the batter.
4.Whip the batter till light and fluffy.
5.Mix (D) till well blended.Pour it into a 9" round mould.Bake at 180°c for 30 minutes.Once baked, remove cake immediately from the mould.

1

2

3

4

5

【备注 Remark】

若是烘制巧克力海绵蛋糕，可加入2汤匙的可可粉和40毫升水搅拌成糊后，再加入面糊里拌匀即可。

For chocolate sponge cake,mix 2 tbsps of cocoa powder with 40ml of water to form a paste.Then add it into the cake batter.Mix till well blended.

材料 INGREDIENTS

(A)
160克 糖
15克 蛋糕乳化剂
160g Sugar
15g Cake emulsifier

(B)
5个 鸡蛋
125克 面粉
1茶匙 发粉
5 Eggs
125g Flour
1 tsp Baking Powder

(C)
40毫升 水
40ml Water

(D)
75克 化黄油
75g
Melted butter

3.法式海绵蛋糕及手指蛋糕
FRENCH SPONGE CAKE & SPONGE FINGERS

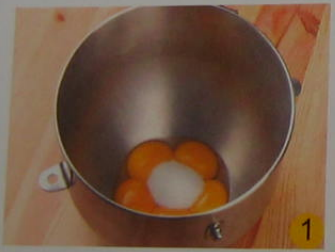
材料
INGREDIENTS

(A)
5个 蛋黄
20克 糖
5 Egg yolks
20g Sugar
(B)
5个 蛋白
5 Egg whites
(C)
130克 糖
130g Sugar
(D)
120克 面粉
120g Flour
(E)
80克 溶解黄油
(只用在烘烤"法式海绵蛋糕")
80g Melted butter
(used in "French sponge cake" only)

做法 Method

1.先将(A)放入搅拌碗内。
2.将(A)搅拌至松发、浓稠，待用。
3.把(B)放入搅拌碗里。
4.把(B)发打至湿性发泡，再加入(C)继续搅拌至稠。
5.再打至松软为蛋白浆。
6.把已发打的蛋白浆和已搅拌好的(A)一起拌匀。

1.Put (A) in the mixing bowl.
2.Whip (A) till light and fluffy.Set aside.
3.Pour (B) in mixing bowl.
4.Whip (B) till soft peaks are formed.Add (C) and continue to whip.
5.Beat the egg white mixture till stiff.
6.Mix the egg white mixture with (A) till well blended.



7.加入(D)拌匀。(*拌匀此面糊后，便成了烤制“手指蛋糕”的面糊。)
8.如要烘制手指蛋糕，可用此步骤的面糊，放入裱花袋中，挤成手指形状放在已铺纸的烤盘上，放在烤箱中层，以200℃烘10分钟或至金黄色即可。
9.如要烘制法式海绵蛋糕，则再慢慢拌入(E)搅拌均匀，再倒入直径约23厘米的圆形模具里，以180℃烘烤30分钟。蛋糕烤熟后，马上从模具里取出即可。

7.Fold in (D) and mix evenly.(*Bake this batter for “Sponge Fingers” after mixing.)
8.If you desire to make the Sponge Fingers,please pipe this batter into finger shapes on the lined tray.Then bake at 200°C in the middle shelf for 10 minutes or till golden brown.
9.If making French sponge cake, please stir in (E) slowly and mix well.Pour batter into a 9” round mould.Bake at 180°C for 30 minutes.Remove the cake immediately when it is baked.

4.传统海绵蛋糕
TRADITIONAL SPONGE CAKE

材 料
INGREDIENTS

(A)
5个 鸡蛋
150克 糖
5 Eggs
150g Sugar

(B)
120克 面粉
120g Flour

(C)
80克 化黄油
80g Melted butter

【做 法 Method】

1.先将(A)放入搅拌碗内。
2.将(A)拌匀至松发且浓稠。
3.倒入(B)拌匀。
4.慢慢加入(C)拌匀，即可倒进直径约23厘米的圆形模具里，以180°C烘烤30分钟。烤熟后，马上将蛋糕从模具里倒出即可。

1.Put (A) in the mixing bowl.
2.Whip (A) till light and fluffy.
3.Fold in (B) and mix till well blended.
4.Stir in (C) and mix until well incorporated.Pour batter into a 9" round mould.Bake at 180°C for 30 minutes.Remove it from the mould immediately once baked.

【备 注 Remark】

1.如烤咖啡海绵蛋糕，可在加入化黄油前，加入1汤匙的咖啡精一起拌匀。
2.如烤巧克力海绵蛋糕，可先将2汤匙的可可粉和面粉一起筛过，而面粉的分量要减20克。但是，因要加入可可粉，因此要将鸡蛋和糖充分搅拌，并且不要长时间搅拌面粉使面糊变稀，否则烘出来的蛋糕不够松软，不好吃。这是制作巧克力海绵蛋糕的难点。

1.To make coffee sponge.add 1 tbsp of coffee paste into the batter before adding the melted butter.
2.To make chocolate sponge,add 2 tbsps of cocoa powder,sieved together with flour,and reduce flour by 20g.Be sure to whip in cocoa powder and flour thoroughly, but not too long,or the batter will sink and the cake will be heavy.

马上将蛋糕从

80°C for 30

加入化黄油
起拌匀。
先将 2 汤匙
而面粉的分
入可可粉，
，并且不要
，否则烘出
这是制作

dd 1 tbsp
ter before

ge,add 2
d together
y 20g.Be
and flour
r the bat-
e heavy.

制作海绵蛋糕注意事项
TIPS OF BAKING SPONGE CAKE

1. 制作海绵蛋糕时，可加入不同味道的香精膏。如巧克力、咖啡、橙和柠檬膏等；也可加入 30 毫升的橙汁或柠檬汁和 1/2 茶匙果皮。
2. 所有蛋糕模具均要涂油及铺上烤盘纸。
3. 当蛋糕烤熟后，便要马上将其从烘模具中移出。
4. 海绵蛋糕均要放在烤箱底层去烘烤。
5. 想知道蛋糕是否熟透，可用手轻压蛋糕表层，如有弹性表示即可；也可以用竹签插入蛋糕中测试，若竹签上没有粘附蛋糕表示即可。
6. 以上各种制作基本海绵蛋糕的方法，均适用于任何制作海绵蛋糕的食谱。

1.Basic sponge can be flavoured by adding flavoured paste,eg.chocolate,coffee,orange,lemon paste etc.Orange and lemon juice (30 ml) can be added together with 1/2 tsp of their zest.
2.Grease cake mould and line the bottom with paper before use.
3.When the cake is baked,remove it from the mould immediately.
4.All the sponge cake recipes should be baked on the lower shelf of the oven.
5.The cake is ready when the surface is pressed and springs back.Alternatively, insert a skewer,if it comes out clean,the cake is ready.
6.When referring to a vanilla sponge cake,any of the basic sponge cake recipes may be used.

【烹调简易度 LEVEL OF COOKING】

very difficult to prepare	★★★★	非常复杂
difficult to prepare	★★★	复杂
easy to prepare	★★	容易
very easy to prepare	★	非常容易

迷你杂果海绵蛋糕 ★★

Mini Fruit Sponge Cake

材料

(A)300 克糖，1/8 茶匙盐，1 汤匙蛋糕乳化剂 (B)6 个鸡蛋，1 茶匙香草香精 (C)250 克面粉，60 克玉米粉，2 茶匙发粉 (D)100 毫升水 (E)150 毫升玉米油 (F)160 克杂果干

做法

1.将(A)拌匀，然后加入(B)一起搅拌至均匀。
2.加入(C)并继续搅拌至松发、浓稠。
3.加入(D)拌匀，然后加入(E)混合搅拌。
4.加入(F)拌匀成面糊即可。
5.先把迷你蛋糕模涂油并撒些面粉，然后放一些葡萄干和红樱桃在模内。
6.把面糊倒入蛋糕模里，大约六成满。
7.以 180℃，放在烤箱中层烘烤 20 分钟。
8.烤熟后马上从蛋糕模中倒出即可。

Ingredients

(A)300g Sugar,1/8 tsp Salt,1 tbsp Cake emulsifier (B)6 Eggs,1 tsp Vanilla flavour (C)250g Flour,60g Cornflour,2 tsps Baking powder (D)100ml Water (E)150ml Corn oil (F)160g Mixed dried fruit

Method

1.Mix (A) till well blended.Add (B) and mix till well incorporated.
2.Add (C) and mix till well combined then whip till light and fluffy.
3.Add (D) and mix till well blended then add (E) and mix till well combined.
4.Add (F) and mix till well incorporated.
5.Grease and flour the mini cake mould.Place some sultanas and red cherries at the bottom of the mould.
6.Place the batter into the mould until about 60% full.
7.Bake at 180°C on the middle shelf of the oven for 20 minutes.
8.When baked immediately remove it from the mould. Serve.

小贴士

如不想用玉米油，可改用化黄油或人造黄油。

Tips

Corn oil can be replaced with melted butter or margarine.

ake emulsifier (B)6
our,60g Cornflour,2
(E)150ml Corn oil

and mix till well

hen whip till light

add (E) and mix

.Place some sul-
f the mould.
bout 60% full.
the oven for 20

from the mould.

d butter or

彩虹瑞士卷

[Rainbow Swiss Roll]

★★

材料

(A)250 克蛋糕混合粉，4 个鸡蛋，50 毫升水 (B)80 克化黄油，绿色食用色素少许，粉红色食用色素少许

做法

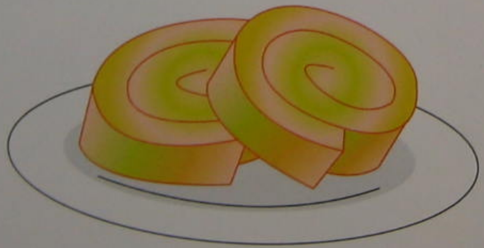
1.将(A)搅拌至松发、浓稠。
2.加入(B)拌匀成面糊。
3.将面糊分成 3 份，将其中一份加入粉红色食用色素；一份加入绿色食用色素；余下的不加色。
4.将不同颜色的面糊，分别放入裱花袋里，按顺序挤在已铺纸的烤盘里。
5.用 190°C的炉温，放在烤箱中间烘烤 20 分钟。
6.待冷却后，涂上一层果酱或黄油忌廉作装饰，然后把它卷起即可。

Ingredients

(A)250g Sponge mix flour,4 Eggs,50ml Water (B)80g Melted butter,Green colouring,Pink colouring

Method

1.Whip (A) till light and fluffy.
2.Add (B) and mix well.
3.Divide it into 3 portions.Mix pink colouring into one portion,green to another and leave the third one uncoloured.
4.Pipe each coloured portion onto a lined baking tray.
5.Bake at 190°c on the middle shelf for 20 minutes.
6.When cool,spread the surface with some jam or butter cream,then roll it up.Serve.



小贴士

果酱只要拌软便可涂在蛋糕上。此外，烤蛋糕的时间勿过久，否则蛋糕会裂开。

Tips

Over baking will result in the Swiss roll cracking. The Jam should be beaten to spreading consistency before applying to the cake.

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蒸葡萄蛋糕
[Steamed Raisin Cakes]

★★

材料

(A)5个鸡蛋，2个蛋黄，220克糖，1/4茶匙盐 (B)1/2茶匙香草香精 (C)230克面粉，1茶匙发粉 (D)2汤匙炼乳，2 1/2汤匙玉米油 (E)100克葡萄干

做法

1.将(A)搅拌至松发、浓稠，然后加入(B)拌匀。
2.加入筛过的(C)混合拌匀。
3.加入(D)搅拌。
4.加入(E)混合搅拌至均匀成面糊即可。
5.将小纸杯放入小蛋糕模里。
6.将面糊倒入小蛋糕模里，放少许葡萄干。
7.放入蒸笼蒸20分钟即可。

Ingredients

(A)5 Eggs,2 Egg yolks,220g Sugar,1/4 tsp Salt (B)1/2 tsp Vanilla flavour (C)230g Flour,1 tsp Baking powder (D)2 tbsps Evaporated milk,2 1/2 tbsps Corn oil (E)100g Raisins

Method

1.Whip (A) till light and fluffy.Add (B) and mix till well blended.
2.Fold in sieved (C) and mix till well blended.
3.Add (D) and mix till well incorporated.
4.Add (E) and mix till well blended.
5.Place cup cake papers in patty tin.
6.Pour batter into the cup cake moulds and sprinkle some raisins on top.
7.Steam it for 20 minutes.Serve.

小贴士

把葡萄蛋糕的面糊倒入模具里约八成满即可，这样蒸出的蛋糕比较美观。

Tips

The batter should fill the mould to 80% full so it looks better when it is baked.

果酱蛋糕
[Jam Topping Cake]

材料

(A)160克糖，15克蛋糕乳化剂 (B)5个鸡蛋，130克面粉，1茶匙发粉 (C)40毫升水 (D)85克化黄油

做法

1.将(A)混合拌匀，加入(B)搅拌至浓稠。
2.加入(C)续搅拌至松发、浓稠。
3.加入(D)搅至均匀。
4.倒入直径约30厘米的方形模具里。
5.放在烤箱中层，用190℃烘烤20分钟，烤后马上将蛋糕从模具里反扣出来，冷却备用。
6.用黄油忌廉将两片蛋糕夹起来。
7.用直径约8厘米的圆切刀模具将蛋糕压切成圆形。
8.在蛋糕周边，涂上黄油忌廉，然后沾上干椰丝。
9.将黄油忌廉挤在蛋糕表层的边缘，然后将果酱挤在中间即可。

Ingredients

(A)160g Sugar,15g Cake emulsifier (B)5 Eggs,130g Flour,1 tsp Baking powder (C)40 ml Water (D)85g Melted butter

Method

1.Mix (A) till well blended.then (B) and whip till thickened.
2.Add (C) continuing to whip till light and fluffy.
3.Fold in (D) and mix till well blended.
4.Pour it into a 12" square shallow mould.
5.Bake at 190°C in the middle shelf for 20 minutes and once baked,remove it immediately from the mould.Leave to cool.(Bake 2 pieces of cake)
6.Sandwich 2 pieces of cake together with butter cream.
7.Use a 3" round cutter to cut rounds.
8.Coat the outside of the rounds with butter cream and cover it with desiccated coconut.
9.Outine the top with butter cream.Fill the centre with jam of your choice.

小贴士

如不用果酱，可改用煮溶的巧克力或其他装饰代替。

Tips

The jam can be replaced with melted chocolate or other soft coating ganache.

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迷你玉米卷

[Mini Corn Rolls]

材料

(A)5个鸡蛋，130克糖 (B)80克面粉，20克玉米粉，1/2茶匙发粉 (C)80克化黄油 (D)1/2罐原粒玉米

做法

1.将(A)搅拌至松发、浓稠。
2.加入(B)混合搅拌匀。
3.注入(C)拌至均匀成面糊。
4.将面糊倒入已铺纸的瑞士卷烤盘里，并将它摊匀，然后将(D)撒在上面。
5.用190℃的炉温，放在烤箱中间烤20分钟。
6.烤熟后，马上将它从烤盘里倒出来。
7.待冷却后，将黄油忌廉涂在其表层，然后卷起来。
8.最后，将蛋糕卷切成每份约8厘米长即可。

Ingredients

(A)5 Eggs,130g Sugar (B)80g Flour,20g Cornflour,1/2 tsp Baking powder (C)80g Melted butter (D)1/2 tin Whole kernel corn

Method

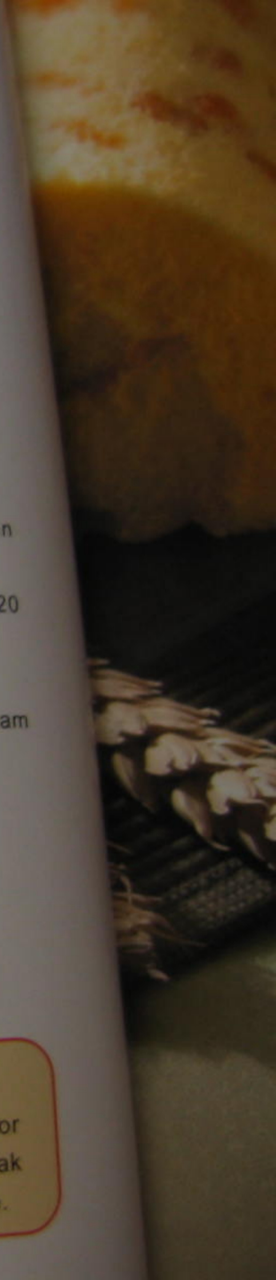
1.Whip (A) till light and fluffy.
2.Fold in (B) and mix till well blended.
3.Add (C) and mix till well incorporated.
4.Pour it into the lined swiss roll pan,smooth it,then sprinkle (D) on top.
5.Bake at 190°C on the middle shelf of the oven for 20 minutes.
6.Remove from the pan immediately it is baked.
7.Allow to cool,then spread the surface with butter cream and roll up cake.
8.Cut roll into 3" sections.Serve.

小贴士

当加入(B)和(C)时，不要搅拌时间过久以免泡沫消失和面糊变稀，使烤出来的蛋糕质地较硬、不松软。

Tips

When folding (B) and (C) together,do not mix for too long:over mixing causes the bubbles to break which results in a stiff texture and less volume.



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杂果瑞士卷

[Fruit Swiss Roll]

★★★

材料

(A)5个蛋黄，50克糖，1/4茶匙盐，50毫升玉米油，50毫升牛奶，110克面粉，1/2茶匙发粉 (B)5个蛋白，100克糖，1/4茶匙塔塔粉 (C)40克葡萄干，20克红樱桃碎末，20克绿樱桃碎末

做法

1.将(A)混合搅拌至均匀。
2.先将(B)的蛋白打至湿性发泡,然后加入糖和塔塔粉继续搅拌至稠。
3.将(A)和(B)一起拌匀成面糊。
4.将(C)等杂果先撒在瑞士卷烤盘里，然后倒入面糊并摊匀。
5.放在烤箱中层，用175℃的炉温烘烤20分钟。
6.出炉后，马上将蛋糕从烤盘里反扣出来。
7.待冷却后，将黄油忌廉或果酱涂在没有杂果的蛋糕面上，然后将蛋糕卷起，使有杂果的面朝外即成。

Ingredients

(A)5 Egg yolks,50g Sugar,1/4 tsp Salt,50 ml Corn oil,50 ml Milk,110g Flour,1/2 tsp Baking powder (B)5 Egg whites,100g Sugar,1/4 tsp Cream of tartar (C)40g Sultanas,20g Red Cherries,chopped,20g Green cherries, chopped

Method

1.Mix (A) till well blended.
2.Whisk the egg whltes from (B) till they form soft peaks. Add sugar and cream of tartar and continue to whip till stiff.
3.Mix (A) and (B) till well combined.
4.Sprinkle (C) onto a lined swiss roll pan then pour the batter onto it and smooth it.
5.Bake at 175℃ on the middle shelf of the oven for 20 minutes.
6.Once baked,immediately remove from pan.
7.When cool,spread butter cream or jam of your choice on top.Roll up so fruit is showing on the outside.Serve.

小贴士

因用高温烘烤会令蛋糕收缩，故要在模具四边铺上烤盘纸。

Tips

Too high a baking temperature will result in shrinkage.The whole pan should be lined with

日本棉花蛋糕

★★★★

[Japanese Cotton Sponge Cake]

材料

(A)60克黄油 (B)80克面粉 (C)80毫升炼乳 (D)1个鸡蛋，5个蛋黄 (E)5个蛋白，120克糖，盐少许

做法

1.将(A)煮沸，然后加入(B)混合拌匀。
2.加入(C)拌匀。
3.加入(D)混合搅拌均匀成蛋黄面糊。
4.先将(E)的蛋白搅拌至发泡，再加入糖和盐继续搅拌至稠，成蛋白面糊。
5.将蛋白糊和蛋黄面糊一起搅拌至均匀成蛋糕面糊。
6.将蛋糕面糊倒入已铺上纸的瑞士卷烤盘里。
7.放在烤箱中层，以170℃烘烤25分钟。
8.出炉后，马上将蛋糕取出。
9.待冷却后，将蛋糕片成2片，然后夹入黄油忌廉即可。

Ingredients

(A)60g Butter (B)80g Flour (C)80 ml Evaporated milk (D) 1 Egg,5 Egg yolks (E)5 Egg whites,120g Sugar,Pinch of Salt

Method

1.Cook (A) till melted then add (B) and mix till well blended.
2.Add (C) and mix till well combined.
3.Add (D) and mix till well blended.
4.Whip the egg whites from (E) till foamy.Add sugar and salt and continue to whip till stiff.
5.Mix the egg white batter with the egg yolks batter till well incorporated.
6.Pour into fully lined swiss roll pan.
7.Bake at 170°C on the middle shelf for 25 minutes.
8.Unmould it immediately when it is baked.
9.When cold,cut into 2 horizontal layers and sandwich together with butter cream.Serve.

小贴士

这是一款很好吃的蛋糕，但制作起来较难。特别是蛋白糊要搅拌恰当，烘烤温度不可过高，时间不宜过久，使蛋糕不松软。

Tips

This cake is very nice to eat.Moist and soft in texture but difficult to prepare.The egg whites must be beaten to the right consistency.Also over baking or too high a temperture will cause the cake to shrink.

金黄色的黄油

The golden butter

既是吃面包时的最佳伴侣

so much an accompaniment to bread

亦是蛋糕中的主角

is also the foundation of thi s cake

刚烘熟的黄油蛋糕，飘出浓浓黄油香

Freshly baked butter cake,has a wonderfully tempting and

令人怦然心动

inviting smell,irresistible

Butter Cake
黄油蛋糕

材 料
INGREDIENTS

(A)
250克 黄油
200克 糖
250g Butter
200g Sugar

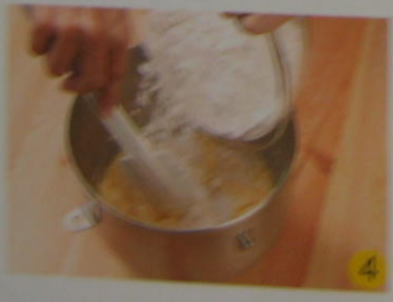
(B)
5个 鸡蛋
5 Eggs

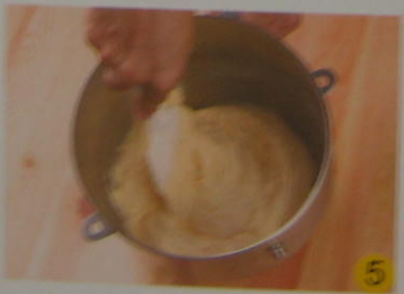
(C)
210克 面粉
1/2茶匙 发粉
210g Flour
1/2 tsp Baking powder

【做 法 Method】

1. 将(A)放入搅拌碗内，搅拌至松发。
2. 慢慢地加入(B)。
3. 继续搅拌至松发和浓稠。
4. 最后加入(C)。
5. 搅拌至均匀成面糊，倒入烘盘内，以180℃烘烤50分钟即可。

1. Place (A) into the mixing bowl and cream till light and fluffy.
2. Add (B) slowly and mix evenly.
3. Cream the batter till smooth and light.
4. Lastly fold in (C).
5. mix till well blended,Pour the batter in loaf tin or any shape.Bake at 180°c for 50 minutes.





【备 注 Remark】

如果糖和油搅拌过度，会导致烤好的蛋糕中间塌下去。

Do not over cream the butter and sugar,it will result in cake sinking in the centre.

2.直接搅拌法
ALL IN METHOD

【做法 Method】

1.先将(A)倒入搅拌碗内。
2.将(A)拌匀后，慢慢地加入(B)，搅拌4~5分钟。
3.当面糊拌至松发和光滑，再倒入直径约23厘米的模具中。以180°C烘烤50~60分钟或用竹签插入蛋糕内测试，如不粘黏蛋糕即可。

1.Pour all ingredients of (A) into the bowl.
2.Mix (A) till well blended.Add (B) slowly and cream for about 4~5minutes until light and smooth.
3.Cream the batter till light and smooth.Pour the batter into a 9" round mould. Bake at 180°c for 50~60 minutes or test with a skewer which should come out clean when cake is cooked.

1

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材料 INGREDIENTS

(A)
250克人造黄油
200克糖
210克面粉
1茶匙发粉
250g Margarine
200g Sugar
210g Flour
1 tsp Baking powder

(B)
5个鸡蛋
5 Eggs

3.蛋黄蛋白分开搅拌法
SEPARATED EGGS METHOD

材料
INGREDIENTS

(A)
250克 黄油
20克糖
250g Butter
20g Sugar
(B)
5个 蛋黄
5 Egg yolks
(C)
5个 蛋白
170克糖
5 Egg whites
170g Sugar
(D)
210克面粉
1/2茶匙发粉
210g Flour
1/2 tsp Baking powder

【做法 Method】

1.先把(A)放入搅拌碗内。
2.将(A)拌至松发，然后加入(B)。
3.继续搅拌至光滑的糊状。
4.将(C)里的蛋白搅拌至发泡，加入糖继续搅拌至稠。
5.将搅拌至稠的(C)和做法3中已搅好的糊状一起拌匀。
6.倒入(D)拌匀成蛋糕面糊，倒入已涂油及已铺纸的烘盘里，以180°C烘烤50分钟或用竹签插入蛋糕中测试，如不粘黏蛋糕即可。

1. Pour (A) into the mixing bowl.
2. Cream (A) till light. Add (B) slowly.
3. Continue to whip the batter till smooth.
4. Whip the egg white in (C) till foamy and then add the sugar and whip till stiff.
5. Mix whipped (C) with the above batter till well mixed.
6. Fold in sieved (D) and mix well. Pour the batter into the greased and lined mould. Bake at 180°C for 50 minutes then test with skewer which should come out clean when cake is cooked.

【备注 Remark】

蛋白和糖要搅拌至稠才可使用。

Egg whites and sugar should be whipped till stiff or dry.

入蛋糕中测试。

至稠才可使用。

sugar should
or dry.

制作黄油蛋糕注意事项
TIPS OF BAKING BUTTER CAKE

1. 烤箱温度过高，会导致蛋糕中间裂开。
2. 如黄油和糖搅拌太久，会使蛋糕中间塌陷。例如水果蛋糕中的水果，会沉在蛋糕底下。
3. 如果糖和黄油搅拌不够，蛋糕的体积会小，且不够松发。
4. 蛋糕烘烤过度，会导致表皮收缩及变得厚硬。
5. 蛋糕烤熟后，要马上将其从模具中取出，否则蛋糕会收缩变小。
6. 烤蛋糕前，模具内必须先涂油、铺纸或撒面粉。
7. 如果烤较大或较厚的蛋糕时，需要用低温烘制，但烘的时间要较长。
8. 黄油蛋糕一般应放在烘箱的底层烘烤，而小杯子蛋糕则放在中层烘烤。
9. 如果糖没有搅拌均匀或不细滑，烘好的蛋糕表层会出现斑点。
10. 搅拌好的蛋糕面糊可以放入任何形状的模具里。
11. 如果蛋糕面糊搅拌过度，会导致蛋糕烤熟后，中间塌陷下去，而搅拌不够，会使蛋糕体积较小、干硬。

1. Too high a heat will cause the cake to crack in the centre.
2. Creaming the butter and sugar too long will cause the cake sink in the centre. With fruit cakes,the fruit will sink to the bottom.
3. If the butter and sugar are under beaten,it will result in a chewy texture and less volume.
4. Over baking results in a thicker crust and shrinking sides.
5. When cake is baked,it has to be removed from the mould immediatelyor the cake will shrink and have less volume.
6. The baking tin/mould should be greased and lined with paper or dusted with flour.
7. The bigger or thicker the cake,the longer it needs to be baked at a slightly lower temperature.
8. Butter cakes should baked on the lower shelf of the oven.Smaller cup,cakes should be baked on the middle shelf.
9. If sugar is not well blended or creamed or if you use coarse sugar,the result will be holes on the surface of the cake after baking.
10. All the butter cake recipes may by baked in any shaped mould.
11. If the mixture is over beaten or creamed,the cake will sink.If it is under beaten or creamed, the cake will be chewy and shrunken.

香橙黄油杯子蛋糕

[Orange Butter Cup Cakes]

材料

(A)200 克面粉，1/4 茶匙发粉，1/2 汤匙奶粉，250 克黄油
(B)5 个鸡蛋，175 克糖 (C)2 汤匙鲜橙汁，1 个橙子的皮屑

做法

1. 将(A)搅拌至光滑、松发。
2. 将(B)搅拌至松发、浓稠。
3. 将(C)加入(B)中拌匀。
4. 加入(A)混合搅拌均匀成面糊。
5. 将面糊放入已涂油和撒上面粉的杯子蛋糕模具里。
6. 用 190℃的炉温烘烤 20 分钟。
7. 蛋糕烤熟，马上取出，待冷。
8. 用刀斜切开蛋糕表面，再用黄油忌廉作装饰即可。

Ingredients

(A)200g Flour,1/4 tsp Baking powder,1/2 tbsp Milk powder,250g Butter (B)5 Eggs,175g Sugar (C)2 tbsps Orange Juice,Zest of 1 Orange

Method

1. Cream (A) till smooth and fluffy.
2. Whip (B) till light and thick.
3. Add (C)into (B)and mix till evenly blended.
4. Add (A) and mix till well incorporated.
5. Place the batter into a greased and floured cup cake mould.
6. Bake at 190°c for 20 minutes.
7. Unmould immediately after baking and leave to cool.
8. Cut the top portion as shown and decorate with butter cream.Serve.

小贴士

发打(A)时不要过久，否则烤好的蛋糕中间会塌陷下去。

Tips

Do not over cream (A) as it will make the cake sink

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葡萄蛋糕
[Sultana Cake]

★★★

材料

(A)280克黄油，230克糖 (B)5个鸡蛋 (C)1汤匙甘油 (D)200克面粉，1/2茶匙发粉，1汤匙奶粉 (E)250克葡萄干，60克高筋面粉

做法

1.将(A)搅拌至松发。
2.慢慢地加入(B)，一起搅拌至松发、浓稠。
3.加入(C)和(D)搅拌匀成面糊。
4.倒入(E)混合搅拌。
5.把混合搅匀的面糊倒入长形模具里。
6.以180°C烘烤50分钟，取出、切片即可。

Ingredients

(A)280g Butter,230g Sugar (B)5 Eggs (C)1 tbsp Glycerine (D)200g Flour,1/2 tsp Baking powder,1 tbsp Milk powder (E)250g Sultanas,60g High protein flour

Method

1.Cream (A) till light and fluffy.
2.Add (B) slowly and cream till smooth and light.
3.Add (C) then (D)and mix till well blended.
4.Add (E) and mix till well incorporated.
5.Bake in loaf tin.
6.Bake at 180°C for 50 minutes.Serve.

小贴士

如面糊搅拌过久，会使烤好的蛋糕中间沉陷，葡萄干也会沉在底部。所以可在蛋糕烘烤15~20分钟后再放葡萄干作装饰，便可避免此情况发生。此外，甘油能令蛋糕湿润，若找不到也可不加。

Tips

Overcreaming will cause the cake to sink as well as the sultanas to sink to the bottom.After baking for 15-20 minutes,extra sultanas can be sprinkled on top of the cake for decoration.The glycerine is added to make the cake moist.if it is not available,it is fine to omit it.

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芋头茶点蛋糕

[Yam Tea Cake]

材料

(A)250 克黄油，180 克糖，盐少许 (B)4 个鸡蛋 (C)180 克芋头，蒸熟，25 克糖，80 毫升椰浆，紫色食用色素数滴 (D)290 克面粉，1 汤匙奶粉，1/2 茶匙发粉

表层糖饰

250 克糖粉，40 克黄油，2 汤匙柠檬汁，柠檬皮屑适量

做法

1.将(A)搅拌至松发。
2.加入(B)搅拌至松发、光滑。
3.当芋头仍热时，马上和(C)的其他配料一起搅拌至均匀；待冷却，再加入做法 2 的混合料，一起拌匀。
4.最后加入已筛过的(D)，搅拌均匀成面糊。
5.将面糊倒入涂油和撒上面粉的模具里。
6.用 180℃的炉温烘烤 50～60 分钟。
7.冷却后，铺上表层糖饰即可。

表层糖饰

将糖粉和化牛油一起拌匀，然后加入柠檬汁和柠檬皮屑混合，隔着热水搅拌，直至可涂抹的软度即可。

Ingredients

(A)250g Butter,180g Sugar,Pinch of Salt (B)4 Eggs (C) 180g Yam,steamed,25g Sugar,80ml Coconut milk,Purple colouring (D)290g Flour,1 tbsp Milk powder,1/2 tsp Baking powder

Topping Icing

250g Icing sugar,40g Butter,2 tbsps Lemon juice,Zest of lemon

Method

1.Cream (A) till light and fluffy.
2.Add (B) and cream till light and smooth.
3.Mix (C) till well blended while the cooked yam is still hot.Leave to cool.Add it into the above mixture and mix till combined.
4.Lastly,fold in the sieved (D) and mix till well incorporated.
5.Pour mixture into the greased and floured gugelhupf mould.
6.Bake at 180°c for 50~60 minutes.
7.When cool coat with topping icing.

Topping Icing

Mix icing sugar with soft butter till well blended.Add in the lemon juice and zest and mix till well blended.Put mixture over hot water and mix until spreading consistency is achieved.

小贴士

太凉的芋头，是不能被发打至顺滑的。

Tips

If the yam is too cold,it will not blend smoothy.

红樱桃蛋糕

[Red Cherry Cake]

材料

(A)350克人造黄油，290克糖，1汤匙蛋糕乳化剂 (B)330克面粉，1茶匙发粉，1汤匙奶粉 (C)1茶匙香草香精，6个鸡蛋 (D)180克切碎的红樱桃，16个整颗红樱桃

做法

1.先将(A)拌匀，加入(B)一起搅拌至均匀。

2.慢慢地加入(C)，搅拌至光滑、松发，并以中速搅拌4~5分钟。

3.再加入(D)拌匀成面糊。

4.将模具涂油，然后将整颗红樱桃放在模具底，再将面糊倒进去。(可做2个直径约为20厘米的圆形蛋糕。)

5.用180℃烘烤60分钟。蛋糕烤熟后，马上从模具里反扣出来，冷却即可。

Ingredients

(A)350g Margarine,290g Sugar,1 tbsp Cake emulsifier (B) 330g Flour,1 tsp Baking powder,1 tbsp Milk powder (C)1 tsp Vanilla flavour,6 Eggs (D)180g Chopped red glace cherries,16 Whole red glace cherries

Method

1.Mix (A) till well blended.Add (B) and mix till well combined.

2.Add (C) and cream slowly at medium speed for about 4~5 minutes until smooth and light.

3.Add (D)and mix till well blended.

4.Grease the pan then place the whole red glace cherries on the bottom of the mould.Pour the above batter onto it.(Make two 8" cakes).

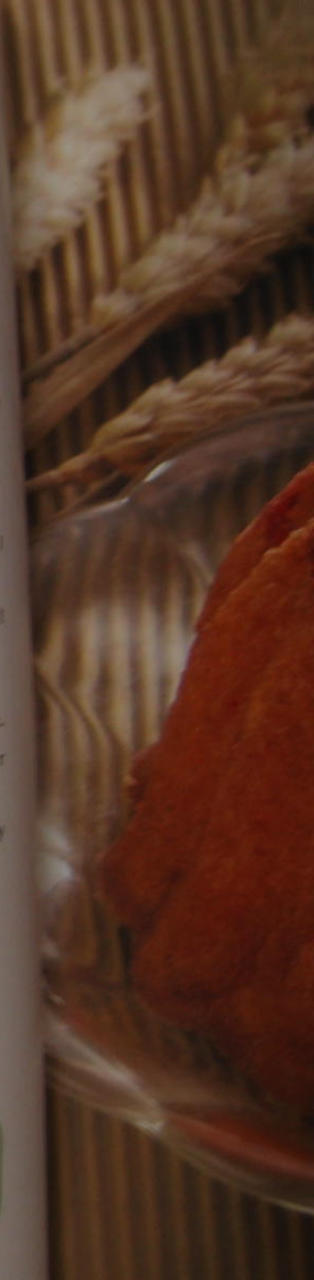
5.Bake at 180℃ for 60 minutes and unmould immediately when it is baked.Serve.

小贴士

如搅拌过久，会使烤出来的蛋糕中间沉陷，而搅拌不够，蛋糕质地会较硬。

Tips

Over creaming causes the cake to sink when its baked,under creaming gives a stiff textured cake.



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榴莲黄油蛋糕

[Durian Butter Cake]

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材料

(A)120克榴莲肉，60毫升牛奶，40克面粉 (B)250克黄油，220克糖 (C)5个鸡蛋 (D)200克面粉，50克吉士粉，1/2茶匙发粉，1/4茶匙小苏打

做法

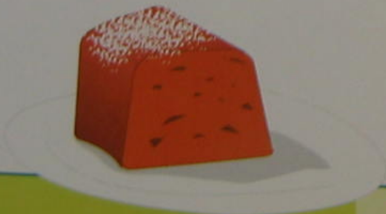
1.将(A)里的榴莲肉和牛奶放入果汁机里搅烂，再加入面粉一起搅拌至均匀。
2.将(B)搅拌至松发。
3.将(C)放在已搅拌的(B)里，搅拌至光滑、松发。
4.与搅拌均匀的(A)拌匀。
5.最后加入(D)混合，拌至均匀成面糊。
6.倒入直径约为25厘米的圆形模具或长形模具里。
7.以175℃烘烤50分钟即可。

Ingredients

(A)120g Durian flesh,60ml milk,40g Flour (B)250g Butter, 220g Sugar (C)5 Eggs (D)200g Flour,50g Custard powder,1/2 tsp Baking powder,1/4 tsp Sodium bicarbon-ate

Method

1.Place the durian flesh and milk into blender and blend till smooth.Add the flour from (A) and mix till well combined.
2.Croam (B) till light and fluffy.
3.Add (C) to creamed(B)and cream till smooth and light.
4.Add (A)and mix till evenly blended.
5.Lastly add (D)and mix till well blended.
6.Pour the batter into a 10" round mould or loat tin.
7.Bake at 175°C for 50 minutes,Serve.



小贴士

黄油要用带点柔韧性的，才容易将面糊打得松发。

Tips

The butter should be pliable so that it can be easily beaten till light and fluffy.

咖啡黄油蛋糕
Coffee Butter Cake

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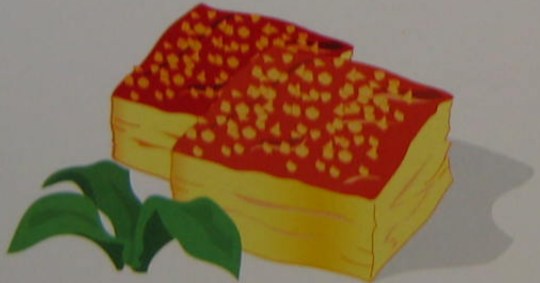
材料
(A)275克人造黄油，230克糖，230克面粉，1茶匙发粉，2汤匙咖啡膏 (B)5个鸡蛋 (C)60克杏仁碎

做法
1.将(A)混合拌匀。
2.分数次慢慢地加入(B)，用中速搅拌大约4～5分钟，至松发、光滑。
3.倒入直径约为25厘米的圆形模具里，然后将(C)撒在上面。
4.以180°C烘烤45分钟，或用竹签插入蛋糕中，如不粘黏蛋糕即可。

Ingredients
(A)275g Margarine,230g Sugar,230g Flour,1 tsp Baking powder,2 tbsps Coffee paste (B)5 Eggs (C)60g Nibbed almonds

Method
1.Cream (A)till well blended.
2.Add (B) slowly and cleam till light and smooth:about 4~5 minutes at medium speed.
3.Pour the mixture into a 10" round mould,Sprinkle the nibbed almonds on top.
4.Bake at 180°C for 45 minutes or test with skewer.Cake is cooked when skewer comes out clean.Serve.



小贴士
搅拌面糊时，不要过久否则会导致烤好的蛋糕中央塌陷；而发打得不够，烘出来的蛋糕会较硬、粗糙。

Tips
Do not over cream as it will cause the cake to sink and have a coarse texture.Under creaming produces a stiff and hard cake.

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橙皮蛋糕
[Orange Peel Cake]

材料
(A)250 克黄油，100 克糖，盐少许 (B)9 个蛋黄 (C)60 毫升鲜橙汁，1 个橙子的皮屑 (D)6 个蛋白，140 克糖 (E)250 克面粉，1 茶匙发粉，30 克杏仁粉(F)150 克橙皮

做法
1.将(A)搅拌至松发。
2.加入(B)搅拌至光滑、松发。
3.加入(C)一起搅拌至均匀。
4.将(D)拌至稠，然后与做法 3 搅匀的材料一起搅拌。
5.倒入(E)继续拌匀。
6.最后加入(F)搅拌至均匀成面糊。
7.将直径约为 23 厘米的圆形模具内涂油、铺纸，然后将橙片放在模具内，并倒入面糊。
8.用 180℃烘烤 60 分钟，或用竹签插入蛋糕内，如不粘黏蛋糕即可。然后马上将蛋糕反扣出来，待冷却。
9.将冷却的蛋糕，涂上一层杏子果酱光亮剂(请参阅P69有关杏子果酱光亮剂的做法)即可。

Ingredients
(A)250g Butter,100g Sugar,Pinch of salt (B)9 Egg yolks (C)60ml Orange juice,Zest of 1 orange (D)6 Egg whites, 140g Sugar (E)250g Flour,1 tsp Baking powder,30g Ground almonds (F)150g Orange peel

Method
1.Cream (A) till light.
2.Add (B) and cream till smooth and light.
3.Add (C) and mix well.
4.Whip (D) till stiff.Mix with the above mixture till well blended.
5.Add (E)and mix till evenly blended.
6.Lastly add (F) and mix till well combined.
7.Grease and line a 9" round mould.Arrange some thin slices of orange peel on the bottom of the mould.Pour the above batter on to it.
8.Bake at 180°c for 60 minutes or until skewer comes out clean.Unmould immediately.Leave to cool.
9.When cool.glaze with apricot glaze(Refer to P.69 for apricot glaze).

小贴士
蛋白要搅拌得稠度适当，若太软，烤出来的蛋糕质感较硬；但搅拌时间过久的蛋白糊会质感粗糙，不能与黄油蛋黄混合调和。

Tips
Egg whites should be whipped to the right consistency.Under whipping will result in a softer batter and stiffer cake texture.Over whipping will result in lumpy egg white which will not blend well with butter egg yolk batter.

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红枣蛋糕

[Red Date Cake]

材料

(A)220克人造黄油，盐少许，20克糖 (B)6个蛋黄 (C)50克煮熟红枣，50毫升水 (D)6个蛋白，140克糖 (E)260克面粉，1茶匙发粉 (F)50克煮熟红枣，切碎

做法

1.将(A)搅拌至松发，然后加入(B)继续搅拌至松发、光滑。

2.将(C)放入果汁机里搅烂，然后加入做法1的材料里拌匀。

3.把(D)拌至稠，加入做法2的材料里一起搅拌。

4.加入(E)拌匀。

5.加入(F)拌匀成面糊。

6.将面糊倒在已涂油、铺纸的直径约为23厘米的圆形模具或长方形模具里。

7.以180℃烘烤50~60分钟，或用竹签插入蛋糕中，如不粘黏蛋糕即可。

Ingredients

(A)220g Margarine,Pinch of Salt,20g Sugar (B)6 Egg yolks (C)50g Cooked red dates,50ml Water (D)6 Egg whites,140g Sugar (E)260g Flour,1 tsp Baking powder (F)50g Cooked red dates,chopped

Method

1.Cream (A) till light then add (B).Continue to cream till light and smooth.

2.Blend(C)in the blender till fine then add it into the above batter and mix till well blended.

3.Whip (D) till stiff.Add to the above batter and mix till well combined.

4.Fold in (E) and mix till well incorporated.

5.Add (F) and mix till well blended.

6.Bake in greased and lined 9" round mould or loaf tin.

7.Bake at 180°C for 50~60 minutes or until skewer comes out clean.Serve.

小贴士

这是一款很容易制作的蛋糕。但发打蛋白时要小心，因过软或过久，都会令烤好的蛋糕中间塌沉 ，也难与人造黄油面糊混合调和。

Tips

Easy to prepare.Make sure the egg white mixture is well prepared.If the egg white mixture is too soft, this will result in a smaller volume.Overwhipping will make it difficult for the egg and margarine mixture to be evenly mixed.

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Flour,1 tsp Baking powder
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硬奶酪蛋糕

[Cheddar Cheese Loaf]

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材料

(A)250克牛油、230克糖 (B)4个鸡蛋 (C)80克硬奶酪 (D)100毫升牛奶、280克面粉、1茶匙泡打粉

做法

1. 将(A)搅拌至松软。
2. 加入(B)搅拌至光滑、松软。
3. 加入切成粒状的(C)混合拌匀。
4. 最后加入(D)搅拌至均匀成面糊，放入模具中。
5. 用180℃烘烤45分钟即可。

Ingredients

(A)250g Butter,230g Sugar (B)4 Eggs (C)80g Cheddar cheese (D)100ml Milk,280g Flour,1 tsp Baking powder

Method

1. Cream (A) till light and fluffy.
2. Add (B) and cream till smooth and light.
3. Add diced (C) and mix till well combined.
4. Lastly add (D) and mix till well incorporated.
5. Bake at 180℃ for 45 minutes.Serve.

小贴士

若将一些硬奶酪丝撒在面糊的表面再烘烤，会更香、更美观。

Tips

You can sprinkle extra grated cheddar cheese on top of the cake to give a better appearance and fragrance.

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核桃蛋糕

[Walnut Cake]

★★★

材料

(A)250 克黄油，20 克糖 (B)7 个蛋黄 (C)7 个蛋白，170 克糖 (D)190 克面粉，1/2 茶匙发粉，1/2 汤匙奶粉 (E)160 克核桃碎，100 克巧克力碎

做法

1.将(A)搅拌至松发，然后加入(B)继续搅拌至松发、光滑。
2.先将(C)里的蛋白搅拌至发泡，再加入糖继续搅拌至稠。
3.将搅拌至稠的(C)和做法 1 的材料一起搅拌至均匀。
4.加入已筛过的(D)再搅拌。
5.倒入(E)拌匀成面糊。
6.将面糊倒入已涂油及铺纸的烤盘里，并撒上切碎的核桃为装饰。
7.以 180℃烘烤 50 分钟，或用竹签插入蛋糕中测试，若不粘黏蛋糕即可。

Ingredients

(A)250g Butter,20g Sugar (B)7 Egg yolks (C)7 Egg whites,170g Sugar (D)190g Flour,1/2 tsp Baking powder, 1/2 tbsp Milk powder (E)160g Chopped walnuts,100g Chocolate chips

Method

1.Cream (A) till light.Add (B)and continue to whip till light and smooth.
2.Whip the egg whites from (C) till foamy.Add sugar and continue to whip till stiff.
3.Mix the whipped (C) with the above batter till well blended.
4.Fold in sieved (D) and mix till well combined.
5.Add (E) and mix till well incorporated.
6.Pour the batter into the greased and lined mould. Sprinkle some extra walnuts on top.
7.Bake at 180℃ for 50 minutes or test until skewer come out clean.Serve.

小贴士

此食谱不太难做。如果蛋白糊搅拌得适当，蛋糕可以做得很美观。但蛋白糊太软，蛋糕的体积会小；而蛋白糊太硬，则当和黄油蛋黄面糊搅拌时很难混合均匀。

Tips

Not too difficult to make.If the egg white batter is well prepared,the cake will come out beautifully. If the meringue is too soft,the cake will not rise well.If the meringue is too stiff,it will not blend well with the butter yolk mixture.

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香兰椰子蛋糕
[Pandan Coconut Cake]

★★★

材料

(A)270 克黄油，230 克糖 (B)5 个鸡蛋，60 毫升椰浆，2 汤匙香兰汁 (C)240 克面粉，25 克吉士粉，30 克干椰丝，1 茶匙发粉

表面装饰

40 克黄油，35 克糖粉，55 克干椰丝

做法

1.将(A)搅拌至松发。
2.分数次加入(B)搅拌至光滑、松发。
3.加入(C)搅拌至均匀成面糊。
4.倒入直径约为 25 厘米的圆形模具里。
5.将表面装饰的配料，一起混合搅拌至均匀，并撒在蛋糕上。
6.以 175℃烘烤 50 分钟即可。

Ingredients

Cake

(A)270g Butter,230g Sugar (B)5 Eggs,60ml Coconut milk, 2 tbsps Pandan juice (C)240g Flour,25g Custard powder, 30g Desiccated coconut,1 tsp Baking powder

Topping

40g Butter,35g Icing sugar,55g Desiccated coconut

Method

1.Cream (A) till light and fluffy.
2.Add (B) a little at a time and cream till smooth and light.
3.Fold in (C) and mix till well blended.
4.Pour it into 10" round mould.
5.Mix all the Ingredients in Topping and sprinkle on top of the cake.
6.Bake at 175°c for 50 minutes.Serve.

小贴士

如找不到香兰汁或香兰叶，可改加入数滴绿色食用色素。此外，如发打(A)和(B)过度，会使烤好的蛋糕中间沉陷且质地粗糙。

Tips

If you can t get the pandan leaves,omit the pandan juice and add a few drops of green colouring instead,Over creaming (A) and (B)will cause the

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蛋丁蛋糕

[Dundee Cake]

材料

(A)300克葡萄干，75克柑皮，40毫升朗姆酒，30毫升橙汁，1个橙子的皮屑，1/2茶匙桂皮粉 (B)150 克黄油，120克红砂糖 (C)3个鸡蛋 (D)150克面粉，杏仁粉及整颗杏仁适量

做法

1.将(A)拌匀、浸泡一夜。
2.将(B)拌至光滑、松软。
3.将(C)慢慢倒入(B)内，拌至光滑、松发。
4.拌入(D)(除整颗杏仁外)搅至匀。
5.加入(A)混合搅拌成面糊。
6.将面糊倒入直径约为15厘米的圆形模具里，摊平，然后将整颗杏仁摆在上面。
7.以165℃烘烤1.5至2小时即可。

Ingredients

(A)300g Sultanas,75g Mixed peel,40 ml Rum,30ml Orange juice,Zest of 1 orange,1/2 tsp Cinnamon powder (B)150g Butter,120g Brown sugar (C)3 Eggs (D)150g Flour,Some ground almonds and whole almonds

Method

1.Mix (A) and leave to soak overnight.
2.Cream (B) till light and fluffy.
3.Add (C) slowly to (B) and cream till smooth and light.
4.Fold in (D) and mix till well blended.
5.Add (A) and mix till well incorporated.
6.Pour the mixture into 6" round mould and smooth surface.Arrange the whole almonds on top.
7.Bake at 165°C for 1.5~2 hours.Serve.

小贴士

先将(A)混合拌匀放置一夜，味道会较佳且质感柔软。在烤蛋糕时，将烤箱内放入一小碗水，可使烤出的蛋糕不会过于干硬。

Tips

The (A) can be mixed kept overnight so as to have a better flavour and softer texture.Owing to the long baking time,a small bowl of water can be placed at the bottom of the oven to provide water vapour during baking and prevent the cake from becoming dry.

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杂果素蛋糕

[Vegetable Fruit Cake]

材料

(A)250克冷藏人造黄油/黄油，200克糖，1茶匙香草香精，1汤匙蜂蜜 (B)350毫升豆奶 (C)250克面粉，50克高筋面粉，2茶匙发粉，1/2茶匙小苏打 (D)90毫升豆奶 (E)300克杂果

做法

1.将(A)搅拌至松发。
2.将(B)分数次加入，搅拌至松发、光滑。
3.加入(C)拌匀。
4.加入(D)和(E)搅拌至均匀成面糊。
5.将面糊倒入直径约为23厘米的圆形模具里。
6.以180℃烘烤50分钟即可。

Ingredients

(A)250g Frozen margarine/butter,200g Sugar,1 tsp vanilla flavour,1 tbsp Honey (B)350ml Soy milk (C)250g Flour,50g High protein flour,2 tsps Baking powder,1/2 tsp Sodium bicarbonate (D)90ml Soy milk (E)300g Mixed fruit

Method

1.Cream (A) till light.
2.Add (B) a little at a time and whip till light and smooth.
3.Fold in (C),mix till well blended.
4.Add (D) and (E) and mix till well incorporated.
5.Pour into a 9" roud mould.
6.Bake at 180℃ for 50 minutes.Serve.

小贴士

糖和油搅拌时，要打至松发，才可慢慢加入豆奶，否则会失败。

Tips

The sugar and butter should be beaten till light only then add in the soy milk,slowly or not the batter will curdle.

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胡萝卜蛋糕
[Carrot Cake]

材料

(A)220克黄油，80克人造黄油，240克糖，1/8茶匙盐 (B) 4个鸡蛋，1/4茶匙香草香精 (C)240克面粉，1茶匙发粉 (D) 80克榛子粉，1/8茶匙桂皮粉 (E)165克胡萝卜丝，1个柠檬皮

表层糖饰

200克糖粉，30克黄油，1 1/2汤匙柠檬汁，1个柠檬皮

做法

1.将(A)搅拌至松发后，加入(B)搅拌至松发、光滑。

2.加入已筛过的(C)和(D)拌匀。

3.加入(E)混合搅拌成面糊。

4.将面糊倒入已涂油及铺纸的直径约为23厘米的圆形模具里，以180°C烘烤50分钟。

5.将表层糖饰涂在蛋糕上，将杏仁膏制成的胡萝卜为装饰即可。

表层糖饰

将糖粉和化黄油一起拌匀，然后加入柠檬汁和柠檬皮混合，隔在热水上搅拌至可涂抹的程度即可。

Ingredients

(A)220g Butter,80g Margarine,240g Sugar,1/8 tsp Salt (B) 4 Eggs,1/4 tsp Vanilla flavour (C)240g Flour,1 tsp Baking powder (D)80g Ground hazelnuts,1/8 tsp Cinnamon powder (E)165g Grated carrots,Zest of 1 lemon

Topping Icing

200g Icing sugar,30g Butter,1 1/2 tbsps Lemon juice,Zest of 1 lemon

Method

1.Cream (A) till light.then add (B) and cream till light and smooth.

2.Fold in sieved (C) and (D),mix till well blended.

3.Add (E) and mix till well incorporated.

4.Bake in greased and lined 9" round mould at 180°C for 50 minutes.

5.Glaze with Topping Icing and decorate with marzipan carrots.Serve.

Topping Icing

Mix icing sugar with soft butter till well blended.Add the lemon juice and zest and mix till well blended.Put the mixture over hot water to make a spreading consistency.

小贴士

(A)和(B)不要打发过度；杏仁粉可代替榛子粉。

Tips

Do not over cream (A) and (B).Ground hazelnuts can be replaced with ground almonds.

Sugar,1/8 tsp Salt (B)
240g Flour,1 tsp Bak-
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自十九世纪

Continental cake recipes from Europe

一次欧洲移民风潮

made their way west,to the UK and US

把装饰蛋糕

as people began emigrating to

带进许多新国度

the New World in the 19th century

其多变又美丽的外观

variable and attractive presentation of the cake

总诱得舌头蠢蠢欲动

lures your appetite

Continental Cake

装饰蛋糕

1.奶油蛋糕装饰法

DECORATION OF CREAM CAKE

【做法 Method】

1.先准备一个香草海绵蛋糕(请参阅 P10 有关"海绵蛋糕的基本做法")。将蛋糕片成 2 片，待用。
2.将草莓切成约 2 毫米厚的片，并围绕着直径约为 20 厘米的蛋糕圈模内边，按顺序贴边摆好。
3.将一片海绵蛋糕放入圈模内，再摆入已切开一半的草莓。
4.倒入一半已准备的馅料(请参阅 p112"草莓奶油蛋糕")。
5.上面放上另一片海绵蛋糕，倒入剩余的馅料。
6.把馅料抹至平滑，放入冰柜冷藏一夜至凝固。将蛋糕圈模拿开，淋上啫喱表面装饰。最后可随意设计，摆上草莓作点缀。

1.Prepare the vanilla sponge cake(Refer to p10 about Basic "steps of sponge cake").Cut the vanilla sponge cake into 2 horizorital layers.Set aside.
2.Cut some strawberries into thin slices about 2mm thick,and arrange around the side of the 8" round ring mould.
3.Place 1st layer of sponge on the bottom of the mould.Place some 1/2 cut strawberries on top.
4.Pour half of the filling(Refer to p112 about "Strawberry cream cake")on top .
5.Top with 2nd layer of sponge cake and pour the remainder of the filling on top.
6.Smooth it over.Keep refrigerated overnight or until firm.Remove the cake mould.Place some piping jelly topping on top.Decorate with some strawberries if desired.

2.黄油忌廉

BUTTER C

【做法 Metho】

全蛋黄油忌廉
a.WHOLE EGG BUTTE

1.将(A)拌匀，然后放
2.倒入搅拌碗里，继续
3.将(B)搅拌至松发。
4.同冷却的蛋面糊一起

1.Mix(A)and then w
2.Pour the mixture
3.Beat (B) till ligth
4.Add the cooled e

基本黄油忌廉
b.BASIC BUTTER CRE

将黄油和白奶油搅拌至

Cream butter and s
Continue to cream

【备注 Remark】

1.若要制作定形比较稳固的黄
2.若要做巧克力黄油忌廉可以加
3.若要做咖啡黄油忌廉可以加入
4.若要制作黄油忌廉，a、b 两

1.To prepare a firmer butte
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2.To prepare chocolate but
3.To prepare coffee butter
4.Use either method to ma

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2.黄油忌廉
BUTTER CREAM

做法 Method

全蛋黄油忌廉
a.WHOLE EGG BUTTER CREAM

1.将(A)拌匀，然后放在双层烤盘里，隔水搅拌至浓稠。
2.倒入搅拌碗里，继续打至浓稠、冷却后成蛋面糊。
3.将(B)搅拌至松发。
4.同冷却的蛋面糊一起，混合搅拌至均匀即可。

1.Mix(A)and then whisk over double boiler till thick.
2.Pour the mixture into mixing bowl,Continuing to whisk till light and let it cool.
3.Beat (B) till ligth and fluffy.
4.Add the cooled egg mixture and mix till well blended.

基本黄油忌廉
b.BASIC BUTTER CREAM

将黄油和白奶油搅拌至光滑，然后加入香草香精及糖粉，搅拌至松发即可。

Cream butter and shortening till smooth,then add vanilla flavour and icing sugar. Continue to cream till light and fluffy.

备注 Remark

1.若要制作定形比较稳固的黄油忌廉，可以用专用人造黄油来代替白奶油。
2.若要做巧克力黄油忌廉可以加入2汤匙巧克力膏，一起混合搅拌至均匀。
3.若要做咖啡黄油忌廉可以加入2汤匙咖啡膏，一起混合搅拌均匀即可。
4.若要制作黄油忌廉，a、b两种方法皆可。

1.To prepare a firmer butter cream,the shortening can be substituted with special cream margarine which can be bought from a bakery ingredients shop.
2.To prepare chocolate butter cream,add 2 tbsps of chocolate paste/emulco and mix till well blended.
3.To prepare coffee butter cream,add 2 tbsps of coffee paste/emulco and mix till well blended.
4.Use either method to make butter cream.

INGREDIENTS 材料

a.
(A)
2个 鸡蛋
120克 糖
2 Eggs
120g Sugar
(B)
400克 黄油
100克 白奶油
400g Butter
100g Shortening

b.
(A)
400克黄油
100克白奶油
400g Butter
100g Shortening
(B)
180克糖粉
1茶匙香草香精
180g Icing sugar
1 tsp Vanilla flavour

材 料
INGREDIENTS

(A)
500克巧克力
500g Chocolate

(B)
270毫升打发鲜奶油
270ml Whipping cream

(C)
20克黄油
20g Butter

3.巧克力装饰馅
GANACHE

【做 法 Method】

1.将(A)放在双层烤盘，隔水蒸煮至溶化。
2.将(B)煮沸，倒入(A)里搅拌至均匀溶化，然后加入(C)拌匀即可。冷却至凝固，备用。

1.Melt (A) over double boiler.
2.Cook (B) till boiling.Pour it into (A) and mix till well blended.Add (C) and mix till well combined.Let it cool to thicken.Set aside.

【备 注 Remark】

1.如巧克力装饰馅是用做夹心蛋糕的，最好放置一夜，让其凝固。如果太浓稠，可将其放在热水中软化，直至可涂抹的程度即可。此是用在"巧克力胡桃蛋糕"。
2.如将巧克力装饰馅用做表面装饰，则只需冷却至温热、呈流状即可。此是用在"巧克力杏仁镜子蛋糕"。
1.Ganache is used for sandwiching cakes.It is better to let it set overnight.If it is too thick,place it over simmering water until soften until slightly spreading consistency.This is used in "Chocolate pecan cake".
2.If ganache is used for coating,just let it cool to lukewarm for a flowing consistency.This is used in "Chocolate almond mirror cake".

4.巧克力装饰片 CHOCOLATE CUT OUT

【做 法 Method】

先将巧克力溶化，然后放在塑料膜上，挤成约6cm × 30cm网状。待其凝固前，即把它围在蛋糕周边，放入冰柜冷藏10分钟让它变硬，并小心取掉塑料膜。一个直径约为23厘米的蛋糕需要2片巧克力装饰片。

也可以将巧克力溶化抹平，并涂在蜡纸或油纸上让它凝固。不过要在还没有变硬前，切成所需的形状备用。

Melt some chocolate.Pipe a netting onto strips of plastic wrap,about 6cm × 30cm.Just before the chocolate sets,place the chocolate strips around the cake.Refrigerate for 10 minutes.Let it set,Carefully peel off the plastic.A 9" cake needs to use 2 strips of chocolate netting.

You can also spread the melted chocolate evenly onto the wax paper or grease proof paper.Just before the chocolate sets,cut it into the required shape.

5.啫喱光亮装饰 INSTANT JELLY TOPPING GLAZE

【做法 Method】

将水和糖一起煮沸，即可加入即溶啫喱粉混合、搅拌，煮至透明即可。

Cook water and sugar till boiling.Add instant jelly powder and mix till blended to form a clear solution.

6.杏子果酱光亮剂 APRICOT GLAZE

【做法 Method】

杏子果酱光亮剂，是将一些光亮剂放在双层烤盘隔水煮至溶化，并加入少许水将其调稀即可。

For apricot glaze,just take some of the glaze and place over a double boiler.Melt it and add some water to dilute it.

杏子果酱光亮剂是浓稠的装饰啫喱，使用时加水调稀才容易涂抹，这可代替“啫喱光亮装饰”。

"Apricot Glaze is a thickening glazing gel.Water is added to dilute it so to enable it to glaze easily.It can replace "Instant Jelly Topping Glaze".

7.啫喱表面装饰 PIPING JELLY TOPPING

【做法 Method】

将一些啫喱表面装饰，加入少许水调稀即可，也可以加入食用色素混合拌匀备用，如买不到啫喱表面装饰，可改用装饰啫喱代替。

Take some piping jelly topping and add some water to dilute it.Add the required colouring before use.Glazing jelly can be used instead of piping gel for glazing.

啫喱表面装饰是透明浆，在西式糕点材料店容易买到。

"Piping jelly topping is a transparent paste,it is ready baking raw material which can be easily get from the bakery ingredients shop.

8.糖水 SUGAR SYRUP

【做法 Method】

将水和糖一起煮沸，冷却后，加入所需的酒（如朗姆酒、白兰地酒、樱桃酒、咖啡酒或橙酒等），混合搅

... kirsch, kahlua,

材 料

INGREDIENTS

5.
500克水
150克糖
25克即溶啫喱粉
500g Water
150g Sugar
25g Instant jelly powder

8.
150克水
80克糖
3汤匙酒
150g Water
80g Sugar
3 tbsp liquor

水蜜桃魔芋蛋糕

[Peach Konnyaku Cake]

材料

表层

(A)950毫升水 (B)160克糖，1包魔芋果冻粉 (C)1/8茶匙柠檬酸 (D)2滴水蜜桃食用色素，2滴水蜜桃香精 (E)水蜜桃片适量

底层

(A)800毫升牛奶 (B)180克糖，1包魔芋果冻粉 (C)40克玉米粉，100毫升水

做法

表层

1.先将(B)拌匀，再加入(A)搅拌至均匀，然后煮沸。

2.加入(C)和(D)拌匀成魔芋糊。

3.将(E)摆在直径约为23厘米的圆形模具底，然后将魔芋糊倒在上面待凝固成水蜜桃魔芋。

底层

1.先将(B)拌匀，加入(A)里搅拌均匀，再煮沸。加入将预先拌匀的(C)一起搅拌至均匀，并煮至浓稠。

2.将其倒入水蜜桃魔芋上，待冷却、凝固后，放入冰柜冷藏。

3.吃时反扣出模具即可。

小贴士

在倒入底层的(C)料时，要不停搅拌，否则底层会焦煳。此外，加入底层时，要先待表层半凝固后，而且要轻轻地、慢慢倒入，否则会破坏表层的美观。

Ingredients

Top

(A)950ml Water (B)160g Sugar,1 pkt Konnyaku powder (C)1/8 tsp Citric acid (D)2 drops Peach colouring,2 drops Peach flavour (E)Peach slices

Base

(A)800ml Milk (B)180g Sugar,1 pkt Konnyaku powder (C) 40g Cornflour,100ml Water

Method

Top

1.Mix (B) then add to (A).Stir constantly till well blended and then bring it to the boil.

2.Add (C) and (D),mix till evenly blended.

3.Arrange (E) on the bottom of a 9" round mould.Pour the above konnyaku syrup onto it and let it set.

Base

1.Mix (B),add into (A) and mix till well blended and bring to the boil.Add the premixed (C) slowly and continue to cook till mixture thickens.

2.Pour it onto the peach konnyaku and let it cool and refrigerate.

3.Remove from mould and serve cold.

Tips

For the base:when adding (C) you should stir constantly to avoid burning the bottom.When pouring onto the semi set top layer should do it slowly and gently so as to not break the top layer.

梅子蛋糕

[Prune Cake]

材料

(A)250 克黄油，160 克糖（B)4 个鸡蛋（C)150 毫升牛奶，230 克梅子（D)230 克面粉，2 茶匙发粉，1 茶匙小苏打（E）1/2 汤匙巧克力膏

表层装饰

糖粉少许，黄油忌廉适量，8 个梅子

做法

1.将(A)煮至糖溶化后，冷却。
2.加入(B)搅拌均匀。
3.将(C)放入果汁机里搅烂，然后加入做法 2 里的混合料中拌匀。
4.加入(D)和(E)混合搅拌至均匀。
5.以 180°C烘烤 60 分钟。
6.待冷却后，撒上糖粉、挤黄油忌廉花，放上梅子作装饰即可。

Ingredients

(A)250g Butter,160g Sugar (B)4 Eggs (C)150ml Milk,230g Prunes (D)230g Flour,2 tsps Baking powder,1 tsp Sodium bicarbonate (E)1/2 tbsp Chocolate paste

Topping

Lcing sugar,Butter cream,8 Prunes

Method

1.Cook (A) till sugar dissolves then cool.
2.Add (B) and mix till well blended.
3.Blend (D) in the blender till smooth then add it into the above mixture.Blend till well combined.
4.Add (D) then (E),mix till well incorporated.
5.Bake at 180°c for 60 minutes.
6.When cool,dust with icing sugar and pipe butter cream rosettes on top and decorate with prunes.Serve.

小贴士

如果不喜欢巧克力口味，可不加入巧克力膏。

Tips

Chocolate paste can be omitted if you do not like the chocolate taste.

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煎多蛋糕

Cendol Cake

★★

材料

蛋糕 (A)120克糖、2茶匙蛋糕乳化剂 (B)4个鸡蛋 (C)110克面粉、1茶匙发粉 (D)1汤匙水、1茶匙香草香精 (E)130克溶化人造黄油

馅料 (A)650毫升水、盐少许、180克椰糖、2茶匙琼脂粉、1汤匙即溶啫喱粉 (B)2个蛋黄、350克椰浆、45克玉米粉 (C)120克煮熟红豆、200克煎多(椰浆甜品)

做法

蛋糕 1.将(A)搅拌匀，然后加入(B)搅拌至浓稠。
2.加入(C)再搅拌至松发、浓稠。
3.加入(D)搅拌均匀。
4.最后加入(E)混合搅拌至均匀。
5.倒入已涂油、铺纸的直径约为23厘米的方形模具里。
6.用180℃的烘烤20分钟即可，备用。

馅料 1.将(A)煮沸，然后加入预先搅匀的(B)混合拌匀，继续煮至浓稠。
2.加入(C)搅拌均匀。
3.将以上混合料，倒在已烤熟的蛋糕上。
4.冷却后，放入冰柜冷藏2小时。
5.从模具中取出，即可食用。

Ingredients

Cake (A)120g Sugar,2 tsps Cake emulsifier (B)4 Eggs (C) 110g Flour,1 tsp Baking powder (D)1 tbsp Water,1 tsp Vanilla flavour (E)130g Melted margarine

Filling (A)650ml Water Pinch of Salt,180g Palm sugar, 2tsps Agar-agar powder,1 tbsp Instant jelly powder (B)2 Egg yolks,350ml Coconut milk,45g Cornflour (C)120g Cook red bean,200g Cendol

Method

Cake: 1.Mix (A) till well blended.Then add (B) and whip till thick.
2.Add (C) and continue to whip till light and fluffy.
3.Add (D),mix till well blended.
4.Fold in (E),mix well.
5.Pour mixture into greased and lined 9" square mould.
6.Bake at 180°c for 20 minutes.Set aside.

Filling: 1.Cook (A) till boiling.Add the premixed (B),mix till well blended and continue to cook till thick.
2.Add (C) and mix till well blended.
3.Pour the above filling onto cooked and cooled cake a 9" square cake mould.
4.Let it cool then keep refrigerated for 2 hours.
5.Unmould,serve cold.

小贴士

加入(B)时要不断搅拌，避免底部焦燥。

Tips

For the filling:when adding (B) stir constantly to avoid burning the bottom.

苹果奶油蛋糕

Apple Cream Cake

★★

材料

准备一个直径约为23厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)200克苹果，切丁，1汤匙柠檬汁，2汤匙糖 (B)2茶匙明胶粉，2汤匙水 (C)1/2汤匙朗姆酒，200克打发奶油

装饰

200克打发奶油，200克巧克力丝片

做法

1.将(A)煮至软，将汁倒掉、冷却，备用。
2.将(B)拌匀，放在双层烤盘隔水煮至溶解，加入(C)混合搅拌至均匀。
3.加入冷却的(A)拌匀成苹果奶油。
4.将海绵蛋糕片成3片，然后用以上的苹果奶油将它夹起来。
5.将整个蛋糕涂上打发奶油作装饰。
6.蛋糕周边的下半部分，沾上巧克力丝片，并将少许放在蛋糕表层中间。
7.在蛋糕表面挤星形花装饰即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making.) (A)200g Apple,cut into cubes,1 tbsp Lemon juice,2tbsps Sugar (B)2 tsps Gelatine powder,2 tbsps Water (C)1/2 tbsp Rum,200g Whipped Cream

Decoration

200g Whipped cream,200g Chocolate shavings

Method

1.Cook (A) till apple becomes soft,drain off the liquid and let it cool.Set aside.
2.Mix (B) and melt it over double boiler,add it into (C) and mix till well blended.
3.Add the cooled (A),mix till well incorporated.
4.Slice the cake into 3 horizontal layers and sandwich them with the apple cream filling.
5.Cover the whole cake with the extra whipped cream.
6.Coat 1/2 the side of cake with chocolate shaving and place some in the centre.
7.Decorate as shown.Serve.

小贴士

煮溶的明胶浆，要保持温度才可加入其他材料。

Tips

The gelatine mixture should be added in while it is still warm.

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卡布基诺核桃蛋糕

[Cappuccino Walnut Cake]

材料

准备一个直径约为23厘米的圆形咖啡海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)600克黄油忌廉，1 1/2汤匙咖啡膏 (B)80克烤香核桃碎

做法

1.将海绵蛋糕片成3片。
2.将(A)混合搅拌均匀。
3.取200克咖啡黄油忌廉和(B)一起混合搅拌均匀，成核桃黄油忌廉。
4.用核桃黄油忌廉把蛋糕片夹好。
5.把整个蛋糕涂上一层咖啡黄油忌廉，蛋糕边沾上少许烤香核桃碎。
6.在蛋糕面剂上星形花的黄油忌廉，并放上沾有巧克力的核桃作装饰即可。

Ingredients

Prepare a 9" round coffee sponge cake(Refer to P.10 for sponge cake making.)(A)600g Butter cream,1 1/2 tbsps Coffee paste (B)80g Chopped roasted walnuts

Method

1.Slice the sponge cake into 3 horizontal layers.
2.Mix (A) till well blended.
3.Take 200g of the coffee butter cream,mix with (B) till well combined.
4.Sandwich the cake layers with the above walnut cream.
5.Cover the whole cake with the plain coffee butter cream. Put some chopped roasted walnuts around the edge.
6.Decorate with cream rosettes and whole walnuts which have been half coated with chocolate.Serve.

小贴士

如不喜欢核桃，可改用其他干果，如榛子、杏仁和胡桃等。

Tips

Walnuts can be replaced by any other nuts e.g. Hazelnuts,almonds,pecans etc.

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蜜瓜布丁蛋糕

[Honeydew Pudding Cake]

材料

布丁

(A)400毫升牛奶，500克蜜瓜泥，盐少许，200克糖，1汤匙琼脂粉，1/2汤匙即溶啫喱粉 (B)80克吉士粉，100毫升牛奶，4个蛋黄 (C)30克黄油 (D)蜜瓜球适量

琼脂表层

800毫升水，150克糖，3茶匙琼脂粉

做法

1.准备一个直径约为25厘米的圆形海绵蛋糕，并将它片成2片。

2.将(A)煮沸，然后加入预先拌匀的(B)，继续煮至浓稠；加入(C)搅至拌匀成布丁料。

3.将一片蛋糕放入脱底模具里。

4.将一半的布丁料倒在上面，然后盖上第二片蛋糕。

5.将剩余的一半布丁料倒在上面，然后将蜜瓜球摆在上面，待冷却。

6.将琼脂表层的所有材料煮沸，然后隔水搅拌；待稍微冷却，倒在布丁蛋糕上。

7.冷却后，放入冰柜冷藏2小时，即可从模具里取出。

Ingredients

Pudding

(A)400ml Milk,500g Honeydew puree,pinch of salt,200g Sugar,1 tbsp Agar-agar powder,1/2 tbsp Instant jelly powder (B)80g Custard Powder,100ml Milk,4 Egg yolks (C) 30g Butter (D)Some Honeydew balls

Agar-agar topping

800ml Water,150g Sugar,3 tsps Agar-agar powder

Method

1.Prepare a 10" round vanilla sponge cake and cut it into 2 horizontal layers.

2.Cook (A) till boiling.Add the premixed (B) into (A),continue to cook till it thickens.Add (C) and mix till well blended.

3.Place 1st layer of vanilla sponge into a loose base cake mould.

4.Pour half of the pudding onto it then place the 2nd layer of cake.

5.Pour the remaining half of the pudding onto it and arrange the honeydew balls on top and leave to cool.

6.Bring all topping ingredients to boil.Cool by stirring it over water.Pour it onto the pudding cake.

7.Leave to cool,then refrigerate for 2 hours.Unmould and serve.

小贴士

在煮布丁料、加入(B)料时，要不停搅拌，避免焦糊。此外，若琼脂表层太热就淋在布丁蛋糕上，会破坏布丁蛋糕的外观。

Tips

For Pudding:when adding (B),stir constantly to avoid burning the bottom.If the topping is too hot when pouring onto the pudding,it will spoil the finished appearance.

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巧克力碎冰奶油蛋糕 ★★

[Chocolate Chip Ice Cream Cake]

材料

准备一个直径约25厘米的圆形巧克力海绵蛋糕（请参阅P10有关海绵蛋糕的基本做法）800克香草冰奶油，100克巧克力碎，200克打发奶油，150克巧克力米

装饰

巧克力片

做法

1.将蛋糕片成2片。
2.将第一片蛋糕放在模具底。
3.将香草冰奶油搅拌至软，加入巧克力碎拌匀，然后倒在蛋糕上。
4.盖上第二片蛋糕，放入冰箱冷冻至硬。
5.取出模具涂上一层打发奶油，蛋糕周边一半沾上巧克力米，表层挤奶油花，放上巧克力片。
6.将一些巧克力片沾在蛋糕边作装饰即可。

Ingredients

Prepare a 10" round chocolate sponge cake(Refer to P10 for sponge cake making)800g Vanilla ice cream,100g Chocolate chips,200g Whipped cream,150g Chocolate rice

Decoration

Chocolate cut out

Method

1.Cut the chocolate sponge cake into 2 horizontal layers.
2.Place 1st layer of cake on the bottom of a 10" round mould.
3.Beat the vanilla ice cream till soft.Add the chocolate chips and mix well.Pour it on top of the cake.
4.Top with 2nd layer of cake then keep in the freezer till hard.
5.Unmould the cake.Cover it with whipped cream.Coat the bottom side of cake with chocolate rice.Pipe top with cream rosettes and chocolate cut out.
6.Place chocolate cut out as shown in the photo.

小贴士

当蛋糕从模具中取出后，最好放入冰柜再冷藏1个多小时至硬后，再涂上打发奶油，这样便可避免溶化。

Tips

Once the cake has been taken out of the mould,it is best to keep it in the freezer for 1 more hour to let it harden.Then coat it with whipped cream.

榴莲莫司蛋糕

[Durian Mousse Cake]

材料

准备一个直径约23厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)

榴莲膏

(A)200克榴莲泥，60克糖，120毫升水 (B)3汤匙明胶粉，6汤匙水 (C)160克打发奶油

装饰

150克打发奶油

做法

1.将(A)煮沸。

2.预先将(B)拌匀，放在双层烤盘上，煮溶；然后加入(A)里混合拌匀，成榴莲混合料。

3.待冷却，取其中60克以上的榴莲混合料，加入(C)里搅拌匀成榴莲鲜奶油混合料。

4.将香草海绵蛋糕片成3片，再用以上的榴莲鲜奶油混合料将它夹起来，放入冰柜冷藏至凝固。

5.将蛋糕铺上打发奶油。

6.把剩余的榴莲混合料，放在双层烤盘隔着热水上稍微煮软后，铺倒在蛋糕上，并抹平且从边缘流下一些，装饰即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making).

Durian Paste

(A)200g Durian puree,60g Sugar,120ml Water (B)3 tbsps Gelatine powder,6 tbsps Water (C)160g Whipped cream

Decoration

150g Whipped cream

Method

1.Bring (A) to boil.

2.Mix (B) and melt over double boiler.Add (B)into (A) and mix till well blended.leave to cool.

3.Then take 60g of the durian mixture and mix with (C) till well combined.

4.Cut the vanilla sponge cake into 3 horizontal layers and sandwich with durian cream mixture.Refrigerate until firm.

5.Cover the cake with whipped cream.

6.Soften the remaining durian mixture over a double boiler. Pour it onto cake then spread it evenly and let it drip down the sides.Decorate as shown in the photo.Serve.

小贴士

如果(A)和(B)的榴莲浆混合料太浓稠，可在使用前放入盘中，隔着热水煮软。

Tips

If the durian paste,referred to mixture(A) and (B) has thickened or set,it should be placed in a bowl over hot water to soften before use.

棋盘蛋糕

[Checker Torte]

材料

准备一个直径约23厘米的圆形巧克力海绵蛋糕，准备一个直径约23厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)，黄油忌廉适量(请参阅P67有关黄油忌廉的做法)，巧克力米适量

做法

1.先将每个直径约23厘米的海绵蛋糕片成2片，共4片。

2.用直径约18厘米的圆形切割器，在直径约23厘米的巧克力蛋糕片的中心，切出圆块；把巧克力的直径约23厘米的圆环状拿走。

3.再用直径约13厘米的圆形切割器，在余下的直径约18厘米的圆块中心切割；取出所切出的直径约18厘米的巧克力圆环状。

4.最后，用直径约8厘米的圆环切割器，在余下的直径约13厘米的圆块中心切割；将切成另一片直径约8厘米的圆环状及直径约8厘米的中心，备用。余下的3片蛋糕亦是以同样切法，切成大小环状。

5.将不同颜色的蛋糕环分开。将1片直径约18厘米的香草圆环蛋糕，放在直径约13厘米的和直径约23厘米的巧克力圆环蛋糕中间，然后中心放入最小的直径约8厘米的香草蛋糕片。在每个蛋糕圆环间，涂上一层薄薄的黄油忌廉，即完成蛋糕第一道工序。(用此方法去做出第二、三、四层的蛋糕片)

6.每层的蛋糕片上，涂上黄油忌廉，即黑白相间摆上每一层蛋糕片。

7.把整个蛋糕涂上黄油忌廉，再用巧克力米沾在蛋糕四周围作装饰即可。

Ingredients

Prepare a 9" round chocolate sponge cake or Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making),Butter cream (Refer to P67 for butter cream making), Chocolate rice

Method

1.Cut each 9" cake into 2 horizontal layers.

2.Using a round 7" pastry cutter,cut out the centre of the 9" chocolate sponge layer,Remove the 9" cake ring.

3.Cut out the centre of chocolate sponge layer again using the round 5" pastry cutter.Remove the 7" cake ring.

4.Using a round 3" pastry cutter,cut out the centre of the chocolate sponge layer again.Set aside.(Cut out another 3 sponge layers using the same method.)

5.Separate the cake rings by different colours.Put the 7" vanilla rings between the 5" and 9" chocolate rings.Then put the 3" in the centre of the cake,Brush a thin layer with butter cream between each cake rings.This is the 1st layer.(Use the same ways to make the 2nd,3rd and 4th layers by reversing the colour of cake rings.)

6.Sandwich the different coloured of cake layers with butter cream.

7.Cover the whole cake with butter cream and coat bottom side of the cake with chocolate rice as shown in the photo.

小贴士

这款蛋糕可以用巧克力或软的巧克力装饰馅来作装饰。

Tips

The cake can be coated with chocolate coating or soft ganache.

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鲜橙镜子蛋糕

[Orange Mirror Cake]

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材料

准备一个直径约23厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)180毫升牛奶，50克糖 (B)2个蛋黄，2汤匙吉士粉，20毫升牛奶 (C)1个鲜橙汁，1个橙皮屑 (D)15克黄油 (E)150克打发奶油

装饰

200克打发奶油，150克烤香杏仁片，100克鲜橙表面装饰

做法

1.将(A)煮至沸。
2.将预先拌匀的(B)加入(A)里搅拌均匀，然后过筛。
3.加入(C)拌匀再煮至浓稠。
4.加入(D)拌匀。
5.待冷却后，加入(E)搅拌均匀成奶油混合料。
6.将海绵蛋糕片成3片，并用以上的奶油混合料将它夹起来。
7.用打发奶油将整个蛋糕涂好，将鲜橙表面装饰(以80克啫喱表面装饰与20毫升水和1茶匙香橙精拌匀)铺在上面。
8.蛋糕边沾上烤香杏仁片，表层挤上奶油花装饰即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making)(A)180ml Milk,50g Sugar (B)2 Egg yolks,2 tbsps Custard powder,20 ml Milk (C)Juice of 1 orange,Zest of 1 orange (D)15g Butter (E)150g Whipped cream

Decoration

200ml Whipped cream,150g Roasted flaked almonds, 100g Orange topping

Method

1.Cook (A) till it boils.
2. Premix(B),add it into (A),mix till evenly blended,then sieve mixture.
3.Add (C),mix well,continue to cook till thick.
4.Add (D),mix till well combined.
5.Let it cool,add (E) and mix till well blended.
6.Cut the sponge cake into 3 horizontal layers and sandwich them with the above cream mixture.
7.Cover the whole cake with extra whipped cream and spread the orange topping over it (Mix 80g piping jelly with 20 ml water and 1 tsp orange paste till well blended).
8.Coat the side of cake with roasted flaked almonds and decorate top with cream rosettes as shown in the photo. Serve.

小贴士

当加入(B)和(C)的吉士料时，要用中火不停搅拌，避免底部焦糊。

Tips

While cooking the custard and adding(B)and (C), you should stir constantly over medium heat to prevent the bottom from burning.

日本绿茶蛋糕

[Japanese Green Tea Cake]

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材料

(A)5 个蛋白，130 克糖，盐少许 (B)5 个蛋黄 (C)115 克面粉 (D)40 毫升牛奶，1 1/2 汤匙绿茶粉 (E)75 毫升玉米油

馅料和装饰

350 克打发奶油，100 克红豆，800 毫升水，30 克糖

做法

蛋糕 1.将(A)打至稠。
2.加入(B)继续搅拌至浓稠。
3.加入(C)拌匀。
4.加入(D)混合搅匀。
5.加入(E)搅拌均匀。
6.倒入直径约为 23 厘米的烤盘里。
7.以 190°C烘烤 30 分钟。

装饰 1.将红豆和水一起煮至软。
2.将水倒掉，加入糖再煮片刻，冷却备用。
3.将蛋糕片成 3 片。
4.将一些打发奶油涂在蛋糕上，然后将一些红豆馅放在上面。
5.盖上第二片蛋糕重复上面的做法。
6.盖上第三片蛋糕，然后用打发奶油将整个蛋糕涂满，撒上少许绿茶粉即可。

Ingredients

(A)5 Egg whites,130g Sugar,Pinch of salt (B)5 Egg yolks (C)115g Flour (D)40ml Milk,1 1/2 tbsps Green tea powder (E)75ml Corn oil

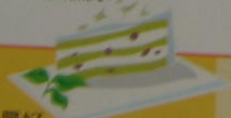
Filling and Topping

350g Whipped cream,100g Red bean,800ml Water,30g Sugar

Method

Cake: 1.Whip(A) till stiff.
2.Add (B),continue to whip till light.
3.Add (C),mix till well blended.
4.Add (D),mix till well combined.
5.Add (E),mix till well incorporated.
6.Pour into 9" mould and smooth the surface.
7.Bake at 190°C for 30 minutes.

Topping: 1.Cook the red beans in water till soft.
2.Drain off the water,add the sugar,continue cooking for a while and let it cool.
3.Slice the cake into 3 horizontal layers.
4.Spread some whipped cream onto 1st layer, then place some red bean filling over it.
5.Top with 2nd layer of cake and repeat step(4).
6.Top with 3rd layer of cake then cover the whole cake with whipped cream and dust with green tea powder.Serve.



小贴士

当加入(C)、(D)和(E)一起混合搅拌时，最好用木制汤匙或胶刮刀，而且不要搅拌过度，否则面糊会变稀。

Tips

For cake:when folding in (C),(D) and (E) you should mix them by using a scraper or wooden spoon and avoid over mixing which will cause the batter to become watery.

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硬巧克力装饰蛋糕

[Chocolate Coated Cake]

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材料

(A)准备一个直径约为23厘米的圆形巧克力海绵蛋糕（请参阅P10有关海绵蛋糕的基本做法）(B)300克黄油忌廉(请参阅P67有关黄油忌廉的做法)，1 1/2汤匙巧克力膏 (C)450克烹调巧克力，150毫升油

做法

1.将海绵蛋糕片成3片。
2.将(B)混合搅拌均匀。
3.用做法2的材料将蛋糕片粘好。
4.将整个蛋糕涂上一层薄的巧克力奶油，放入冰柜冷藏至凝固。
5.将(C)的烹调巧克力溶化，加入油拌匀至稀，成装饰料。
6.将蛋糕从冰柜拿出，将装饰料淋在上面并涂匀，凝固。
7.挤上黄油忌廉星形花，并撒上少许巧克力米，挤上装饰线条，并撒上少许可可粉作点缀即可。

Ingredients

(A)Prepare a 9" round chocolate sponge cake(Refer to P10 for sponge cake making) (B)300g Butter cream (Please refer to P67 for butter cream making)1 1/2 tbsps Chocolate paste (C)450g Cooking chocolate,150ml Oil

Method

1.Cut the sponge cake into 3 horizontal layers.
2.Mix (B) till well blended.
3.Sandwich the cake layers with the above(B) chocolate butter cream.
4.Coat whole cake with thin layer of chocolate butter cream and keep refrigerated till firm.
5.Melt the cooking chocolate then stir in oil and mix till runny.
6.Take the cake out of the refrigerator.Pour (C) onto it till coated evenly.Leave to cool.Set aside.
7.Decorate with cream rosettes and sprinkle some chocolate rice and ganache lining.Dust some cocoa powder onto top as shown in the photo.Serve.

小贴士

如装饰料冷却了，就会变得浓稠，难以涂在蛋糕上，所以可隔着热水将其溶化呈流状再用。

Tips

If the coating is too cool it will thicken and will not spread easily.To rectify,place over double boiler to soften to flowing consistency.

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猕猴桃莫司蛋糕

[Kiwi Mousse Cake]

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材料

准备一个直径约为25厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)150克猕猴桃泥，20克糖 (B)2汤匙明胶粉，60毫升水 (C)150克打发奶油 (D)2个蛋白，40克糖 (E)1个猕猴桃，切片

做法

1.将海绵蛋糕片成2片。
2.将(A)煮沸。
3.将(B)隔着热水，煮至明胶粉溶化。
4.将(B)倒入(A)混合搅拌匀。
5.将它放在冰水上搅拌至快要凝固时，马上加入(C)拌匀成混合料。
6.将(D)搅拌至稠，加入以上的混合料里搅拌匀成馅料。
7.将一片蛋糕放在蛋糕圆形模具里，然后将一半的馅料，倒进去抹平。
8.盖上第二片蛋糕，然后将剩余的馅料，倒在上面再抹平。
9.放入冰柜冷藏1夜至凝固。
10.将圆形模具取掉，表层涂上一层啫喱表面装饰（请参阅P89有关啫喱表面装饰的基本做法)，并将少许啫喱加入绿色食用色素混合拌匀，放在蛋糕上面作成背影形状。
11.挤上奶油花，放上猕猴桃片作装饰，在周边沾上核桃碎粒即可。

Ingredients

Prepare a 10" round vanilla sponge cake(Refer to P10 for sponge cake making.)(A)150g Kiwi Puree,20g Sugar (B) 2 tbsps Gelatine, 60ml Water (C)150g Whipped cream (D)2Egg whites,40g Sugar (E)1 Kiwi,cut into slice

Method

1.Cut the sponge cake into 2 horizontal layers.
2.Cook(A) till boiling.
3.Mix (B) ,cook over double boiler till gelatine melts completely.
4.Pour (B) into (A),mix till evenly blended.
5.Let it cool over ice water till it starts to thicken at the side, immediately add (C) and mix till well blended.
6.Whip (D) till stiff,add it into the above mixture and mix till well incorporated.
7.Place 1st layer of sponge cake at the bottom of the ring mould, then pour half the above filling onto it and smooth it.
8.Top with 2nd layer of sponge and pour the remaining filling onto it and smooth it.
9.Keep refrigerated till firm or overnight.
10.Remove the ring.Spread some clear piping jelly(Refer to P89 for piping jelly making)on top and mix some of the piping jelly with apple green colouring,to make a shadow pattern.
11.Pipe cream rosettes and top with kiwi slices.Coat the side of cake with croquant as shown in the photo.Serve.

小贴士

如果猕猴桃明胶粉混合料足够凉，在与打发奶油一起搅拌时，才会很快变得很浓稠。

Tips

If the kiwi gelatine mixture is too cool when mixing with the whipped cream,it will thicken very fast.

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芋头蛋糕

[Yam Layer Cake]

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材料

准备一个直径约为 23 厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)800 毫升水，200 克糖，盐少许，2 茶匙琼脂粉 (B)300 毫升椰浆，300 克芋头，蒸熟 (C) 200 毫升椰浆，85 克玉米粉 (D)1/8 茶匙紫色食用素

做法

1.将香草海绵蛋糕片成 3 片。
2.将(A)煮至沸。
3.将煮熟的热芋头与椰浆一起搅烂，然后加入(A)里混合搅拌均匀。如果想更细滑可以将以上的混合料过筛。
4.将混合料煮沸后，加入(C)拌匀煮至浓稠成芋头布丁料。
5.将一片蛋糕放入直径约25厘米的模具里，将少许芋头布丁料倒在上面，抹平，再盖上一片蛋糕。
6.重复以上的做法 2 次，并淋上芋头布丁料，成芋头蛋糕状。
7.待冷却后，放入冰柜冷藏。
8.将蛋糕从模具取出，周边沾上干椰丝即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making.)(A)800g Water,200g Sugar,Pinch of salt,2 tsps Agar-agar powder (B)300ml Coconut milk, 300g Yam,cooked (C)200ml Coconut milk,85g Cornflour (D)1/8 tsp Purple colouring

Method

1.Cut the vanilla sponge into 3 horizontal layers.
2.Cook (A) till boiling.
3.Mash the cooked yam while still hot with coconut milk from (B).Add it into (A) ,mix till well blended.This mixture can be sieved to obtain a finer and smoother texture.
4.Continue to cook the above mixture till it boils,then add (C) and cook till it thickens.
5.Place 1st layer of the cake into 10" round mould.Pour some fo the yam pudding over it and smooth it ,then top with another layer of cake.
6.Repeat the above steps 2 more times,finishing with the pudding on top.
7.Let it cool,then refrigerate.
8.Unmould,coat the side of the cake with desiccated coconut.

小贴士

在加入(B)和(C)之后，要用中火不停搅拌，避免焦煳。

Tips

After adding (B) and (C),you should stir constantly and cook at medium heat to avoid burning the bottom.

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椰子芒果奶油蛋糕

[Coconut Mango Cream Torte]

材料

准备一个直径约为 23 厘米的圆形巧克力海绵蛋糕（请参阅P10 有关海绵蛋糕的基本做法）(A)2 个蛋黄，100 克糖 (B)2 汤匙明胶粉，40 毫升水 (C)200 克芒果，切丁，250 克打发奶油，2 汤匙朗姆酒 (D)100 克烤香椰丝

做法

1. 将(A)隔着热水拌煮至浓稠。
2. 将(B)混合，隔着热水煮至明胶粉溶化，即可加入(A)里搅拌匀，然后待冷却。
3. 加入(C)混合搅拌成馅料，待用。
4. 将巧克力蛋糕片成 3 片，用以上的馅料将它夹好。
5. 将整个蛋糕涂上一层打发奶油，并将周边沾上(D)，表面涂上一层光亮剂，并摆上芒果等各种水果作装饰即可。

Ingredients

Prepare a 9" round chocolate sponge cake(Refer to P10 for sponge cake making.)(A) 2 Egg yolks,100g Sugar (B) 2 tbsps Gelatine powder,40 ml Water (C)200g Mango, diced,250g Whipped cream,2 tbsps Rum (D)100g Roasted shredded coconut

Method

1. Cook (A)over a bowl of hot water till thick.
2. Mix (B) and cook it over simmering water till gelatine has dissolved.Add (B) into (A),mix well and leave to cool.
3. Add (C)and mix well .Set aside.
4. Cut the chocolate sponge cake into 3 horizontallayers and sandwich the above mixture between each layer.
5. Cover the cake with whipped cream.Coat sides of cake with (D).Glaze the top with glazing gel and decorate with mango and fruit.Serve.

小贴士

如蛋黄明胶混合料足够凉，则在与打发奶油搅拌时，才会很快变得浓稠。

Tips

If the egg yolk gelatine mixture is too cool when mixed with the whipped cream,the mixture will thicken too quickly.

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榛子蛋糕

[Hazelnut Torte]

材料

蛋糕

(A)5个鸡蛋，140克糖 (B)90克面粉，30克榛子粉，1/2茶匙发粉 (C)70克化黄油

奶油

(A)500克黄油忌廉 (B)100克巧克力，30毫升牛奶 (C)50克烤香榛子粉

做法

蛋糕：1.将(A)搅拌至松发、浓稠。

2.加入(B)搅拌匀，然后加入(C)混合拌匀；倒入直径约为23厘米的圆形模具里，用180°C烤30分钟。备用。

奶油：1.将(B)的巧克力溶化，加入牛奶拌匀，再放入黄油忌廉里，一起混合搅拌均匀。

2.以200克巧克力黄油忌廉和(C)混合拌匀作夹心用。

装饰：1.将蛋糕片成3片，然后用榛子巧克力黄油忌廉将它夹起来。

2.将整个蛋糕铺上巧克力黄油忌廉，在蛋糕边上沾上烤香榛子粉并将少许放在蛋糕的中间，表层挤上奶油花饰，摆上巧克力片、放上整颗榛子作装饰即可。

Ingredients

Cake

(A)5 Eggs,140g Sugar (B)90g Flour,30g Ground hazelnuts,1/2 tsp Baking powder (C)70g Melted butter

Cream

(A)500g Butter cream (B)100g Chocolate,30ml Milk (C) 50g Roasted ground hazelnuts

Method

Cake: 1.Whip (A) till light and fluffy.

2.Fold in (B) and mix well.Add (C) and mix till smooth.Pour it into 9" round mould and bake at 180°C for 25 minutes.Set aside.

Cream: 1.Melt the chocolate in (B),add milk and mix well. Then mix with butter cream.

2.Take 200g of the chocolate butter cream and mix well with (C).Use as filling.

Coating: 1.Cut the cake into 3 horizontal layers and sandwich with the chocolate hazelnut butter cream.

2.Cover the whole cake with chocolate butter cream.Coat side with ground hazelnuts.Pipe cream rosettes on the top and in the centre for decoration.Arrange chocolate cut outs then put on some whole hazelnuts.Serve.

小贴士

当加入(B)和(C)时，要用木汤匙或胶刮刀去搅拌，如搅拌过度会破坏面糊中的气泡，这样烤出来的蛋糕会干硬且体积小。

Tips

When folding in (B) and (C),use a scraper or wooden spoon to blend in gently.Over mixing will break the air bubbles in the batter which will produce a stiffer cake with less volume when the cake is baked.

玉米粒层层蛋糕

★★

[Corn Layer Cake]

材料

准备一个直径约为 23 厘米的圆形香草海绵蛋糕(请参阅 P10 有关海绵蛋糕的基本做法)(A)180 克糖，600 毫升水，1 汤匙即溶啫喱粉（B)500 毫升椰浆，1 包绿色布丁粉（C)1 罐原粒玉米

做法

1. 将海绵蛋糕片成 3 片。
2. 将(A)煮沸，加入预先拌匀的(B)再煮至浓稠。
3. 加入(C)搅拌均匀，再煮 2 分钟作馅料。
4. 将一片蛋糕放入直径约为 25 厘米的脱底圆形模具里。
5. 将部分馅料倒在上面，然后抹匀。
6. 盖上第二片蛋糕，再重复做法 5，将每片蛋糕夹上馅料。
7. 最后，将剩余的馅料全部倒进去，抹匀，冷却。
8. 放入冰柜冷藏 2 小时，从模具里倒出，切块即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P1o for sponge cake making.)(A)180 g Sugar,600ml Water,1 tbsp Instant jelly powder (B)500ml Coconut milk,1 pkt Hoen kwen flour (C)1 tin Whole kernel corn

Method

1. Cut the cake into 3 thin horizontal layers.
2. Boil (A)then mix in (B).Cook till thick.
3. Add (C).mix well and cook for 2minutes.
4. Place 1st layer of the cake into 10" loose base round cake mould.
5. Pour some of the above filling onto it and spread evenly.
6. Top with 2nd layer of cake and repeat step(5).Sandwich all layers with filling.
7. Pour all the remaining filling on top.Leave to cool.
8. Refrigerate for 2 hours.Unmould and serve cold.

小贴士

当加入(B)时，要用中火煮，而且要不停搅拌，避免焦糊。

Tips

When adding (B).stir constantly and cook at medium heat to prevent bottom from burning.

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香兰椰子莫司蛋糕

[Pandan Coconut Cake]

材料

准备一个直径约25厘米的圆形香草海绵蛋糕（请参阅P10有关海绵蛋糕的基本做法）(A)2汤匙明胶粉，50毫升水 (B)250毫升椰浆，50克糖 (C)2个蛋黄，1汤匙玉米粉 (D)250克打发奶油

做法

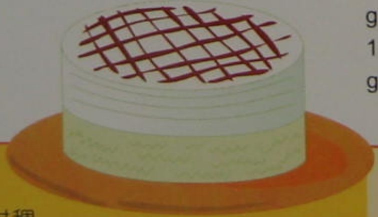
1.将蛋糕片成3片。
2.将(A)放在双层烤盘上隔热水煮至溶化。
3.将(B)煮沸。
4.加入(C)再煮至浓稠。
5.加入(A)搅拌均匀。
6.隔着冰水冷却，并不停搅拌。当边缘开始要凝固时，马上加入(D)混合搅拌均匀成奶油馅。
7.将一片蛋糕放在模具底部，然后将一半的奶油馅铺在上面。
8.盖上第二片蛋糕，再将剩余一半的奶油馅铺在上面。
9.盖上第三片蛋糕，即可放入冰柜冷藏至少3小时待其凝固。
10.将蛋糕从模具里倒出来，涂上一些绿色打发奶油。
11.在蛋糕周边沾上干椰丝，表层用巧克力装饰馅挤出线条点缀即可。

Ingredients

Prepare a 10" round vanilla sponge cake (Refer to P10 for sponge cake making.)(A)2 tbsps Gelatine powder, 50ml Water (B)250 ml Coconut milk,50g Sugar (C)2 Egg yolks,1 Tbsp Cornflour (D)250g Whipped cream

Method

1.Cut the cake into 3 horizontal layers.
2.Mix (A)and melt it over double boiler.
3.cook (B)till boiled.
4.Add (C)and continue to cook till it thickents.
5.Add (A),mix till well blended.
6.Put mixture in ice water,let it cool and till the mixture stars to thicken at the side.Immediately add (D)and mix till well incorporated.
7.Place 1st layer of cake on the bottom of mould and pour half of the above cream mixture onto it .
8.Top with 2nd layer of cake and pour the remaining cream mixture onto it.
9.Top with 3rd layer of cake and refrigerate for at least 3 hours to let it set.
10.Unmould the cake and cover the whole cake with some green whipped cream as shown in photo.
11.Coat the sied with desiccated coconut.Pipe some ganache lining on top as shown in photo.Serve.



小贴士

在搅拌打发时，注意不宜过稠。

Tips

The whipped cream should not be whipped too stiff.

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俄国沙乐蛋糕

[Russian Charlotte]

材料

准备一个直径约23厘米的圆形海绵蛋糕(大约1厘米厚)(请参阅P10有关海绵蛋糕的基本做法)

准备1条瑞士卷(请参阅P26有关杂果瑞士卷的做法)(A)1 1/2汤匙明胶粉，50毫升水 (B)300克打发奶油，50克黄梨，切丁，20克红樱桃，切丁，1个柠檬皮屑，1/2汤匙白兰地酒

做法

馅料

将(A)搅拌匀，隔着热水煮至溶化；将(B)混合搅拌均匀，然后加入(A)拌均即可。

装饰

1.准备1条瑞士卷，切成约0.5cm厚的片，然后将其摆在直径约25厘米的蛋糕圆形模具里的底和边。

2.将馅料倒入蛋糕圆形模具里，抹平，盖上海绵蛋糕后放入冰柜冷藏至凝固。

3.从模具里反扣出来，然后涂上杏子果酱光亮剂即可。

Ingredients

Prepare a 9" round sponge cake about 1 cm thick(Refer to P.10 for sponge cake making.)

Prepare a swiss roll(Refer to P26 for fruit swiss roll making.)(A)1 1/2 tbsps Gelatine powder,50ml Water (B) 300g Whipped cream,50g Pineapple,diced,20g Red cherries, diced,Zest of 1 lemon,1/2 tbsp Brandy

Method

Filling

Mix (A)till well blended then cook in a double boiler till gelatine melts.Mix(B) till well combined then add(A).mix till well incorporated.

Decoration

1.Prepare swiss roll and cut into thin slices about 1/2 cm thick then arrange them on the bottom and side of a 10"cake ring.

2.Pour the filling onto the cake ring and smooth over. Place the thin sponge on top and let it set in the fridge.

3.Unmould the charlotte and glaze it with apricot gel.Serve.

小贴士

要制作瑞士卷可参考任何一种海绵蛋糕的做法；所用烤盘是直径约38厘米的，烤12~15分钟或呈金黄色即可。

Tips

Any of the swiss roll recipes can be used.Spread the mixture onto a 15" by 15" mould and bake for 12~15 minutes or till golden brown.

巧克力胡桃蛋糕
[Chocolate Pecan Cake]

材料

蛋糕：(A)100毫升牛奶，50毫升打发鲜奶油，40克巧克力 (B)40克可可粉 (C)200克人造黄油，300克糖，1茶匙香草香精 (D)230克面粉，1/2汤匙发粉，1茶匙小苏打 (E)3个鸡蛋

馅料和装饰：(F)80克烤香胡桃，切碎，160克巧克力装饰馅 (G)350克巧克力装饰馅

做法

1.将(A)煮沸，然后加入(B)搅拌均匀，冷却备用。
2.将(C)拌匀，然后加入(D)混合搅拌均匀。
3.将(E)和冷却的(A)混合拌匀，然后分数次加入做法2的混合料里，搅拌至光滑，切勿搅拌至松发。
4.将它倒入已涂油、铺纸的直径约25厘米的圆形烤盘里。
5.以180°C烤50分钟，或用竹签插入蛋糕，如不粘黏蛋糕即可，冷却备用。
6.将蛋糕片成2片。
7.搅匀(F)将蛋糕夹起来。
8.用(G)铺在蛋糕上，蛋糕边围巧克力网，中间放巧克力丝，再撒上少许糖粉。
9.表层挤上12个黄油忌廉花饰，放上巧克力装饰片和整颗胡桃即可。

Ingredients

Cake:(A)100 ml Milk,50 ml Whipping cream,40g Chocolate (B) 40g Cocoa powder (C)200g Margarine,300 g Sugar,1 tsp Vanilla flavour (D)230g Flour,1/2 tbsp Baking powder,1 tsp Sodium bi-carbonate (E)3 Eggs

Filling and Topping:(F)80g Roasted pecans,chopped,160g Ganache (G)35g Ganache

Method

1.Bring(A)to the boil,Add(B)and mix till well blended then let it cool.Set aside
2.Mix(C)till well blended.Add(D)and mix till well combined.
3.Mix(E)with the cooled(A).then add it into the above mixture slowly and cream till smooth.Do not beat until fluffy.
4.Pour it into a greased and lined 10" round mould.
5.Bake at 180°c for 50 minutes or until skewer comes out clean. Leave to cool.
6.Cut the cake into 2 horizontal layers.
7.Mix (F)till well blended,then use it to sandwich the cake.
8.Coat cake with (G)and decorate side with chocolate netting. Place some shredded chocolate on top and dust with icing sugar.
9.Pipe 12 butter cream rosettes on top with chocolate and whole pecans for decoration.Serve.

小贴士

如果巧克力装饰馅太稠，可放些热水搅拌至可涂抹的软度即可。

Tips

To soften stiff ganache,place in bowl over hot water until spreading consistency reached.

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酸奶水蜜桃蛋糕

[Yogurt Peach Cake]

材料

准备一个直径约23厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)2个蛋黄，30克糖 (B)1/2汤匙柠檬汁，50克水蜜桃，1/2个柠檬皮屑 (C)2茶匙明胶粉，25毫升水 (D)100克酸奶 (E)130克打发奶油 (F)80克水蜜桃，切丁 (G)水蜜桃，切薄片；草莓，切片适量

做法

1.将(A)搅拌至松发、浓稠。
2.将(B)里的水蜜桃捣烂、过滤后，和其他的配料一起拌匀。
3.将先拌匀的(C)隔热水煮至溶化。
4.将(B)和(C)加入(A)里混合拌匀。
5.分别加入(D)和(E)拌匀。
6.加入(F)混合拌匀。
7.将直径约23厘米的香草海绵蛋糕片成2片。
8.将以上的馅料用蛋糕夹起来，并将表层的蛋糕周边切成斜坡形状。
9.将蛋糕涂上一层薄的打发奶油。
10.将水蜜桃片围着蛋糕边由下而上摆放，蛋糕中间则放上草莓作装饰。
11.放入冰柜里冷藏1/2小时。
12.将啫喱光亮装饰淋在水蜜桃上，待凝固即可。

Ingredients

Prepare a 9" round vanilla sponge cake(Refer to P10 for sponge cake making.)(A)2 Egg Yolks,30g Sugar (B)1/2 tbsp Lemon juice,50g Peaches, Zest of 1/2 lemon (C)2 tsps Gelatine powder,25ml Water (D)100g Yogurt (E)130g Whipped cream (F)80g Peaches,cut into cube (G)Peaches,cut into thin slices,Strawberry,cut into slices

Method

1.Wlip,(A)till light and thick.
2.Mash the peaches from (B)and then sieve the mixture.Mix with the rest of ingredients in(B)
3.Premix(C)and melt it over a hot water bath.
4.Add(B).Mix (C)into(A)then blend all ingredients in (A),(B)and (C)together.
5.Add(D)and(E)and mix well.
6.Add(F)till evenly blended.
7.Cut the sponge cake into 2 horizontal layers.
8.Use the above filling to sandwich the cake layers then cut the top edge slant.
9.Cover the whole cake with a thin layer of whipped cream.
10.Arrange the peach slices on top;arrange it around the cake sides from bottom layer to upper and place the strawberry slices in the centre.
11.Refrigerated for 1/2 hour to let it sel.
12.Glaze the peaches by brushing instant jelly topping glaze onto them.Serve.

小贴士

切水蜜桃片不要太厚，用啫喱光亮装饰蛋糕时，要待至温热再加入。

Tips

The peach slices should not be too thick and the instant jelly topping should be lukewarm when glazing the cake.

草莓奶油蛋糕

[Strawberry Cream Cake]

材料

准备一个直径约为18厘米的圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)230克草莓泥，30克糖 (B)2 1/2汤匙明胶粉，90毫升水 (C)300克打发奶油 (D)草莓适量

做法

1.将海绵蛋糕片成2片。
2.将(A)煮沸。
3.将(B)隔着热水煮至明胶粉溶化。
4.将(B)倒入(A)混合搅拌匀。
5.把它隔着冷水搅拌，冷却至室内温度时，马上加入(C)拌匀。
6.将草莓切成大约2毫米厚薄片，并将它贴在直径约20厘米的蛋糕圈模里边。
7.将一片蛋糕放在蛋糕圈模里，然后将适量的草莓对切一半，摆在上面；再将一半以上的馅料铺上。
8.盖上第二片蛋糕，将剩余一半的馅料铺在上面抹平。
9.放入冰柜冷藏1夜至凝固。
10.将蛋糕圈模拿开，以草莓作装饰，再涂上啫喱光亮装饰即可。

Ingredients

Prepare a 7" round vanilla sponge cake(Refer to P10 for sponge cake making)(A)230g Strawberry puree,30g Sugar (B)2 1/2 tbsps Gelatine powder,90ml Water (C) 300g Whipped cream (D)Strawberries

Method

1.Cut the sponge cake into 2 horizontal layers.
2.Cook(A)till it boils.
3.Mix(B),cook in double boiler till gelatine melts completely.
4.Pour(B)into(A),mix till evenly blended.
5.Let it cool over ice water till it is at room temperature, Immediately add(C),mix till well blended.
6.Cut strawberries into thin slices,about 2mm thick,then attach them to the side of an 8"round ring mould.
7.Place 1st layer of sponge cake on the bottom of the ring.put some 1/2cut strawberries onto it and pour 1/2 of the above filling over it .
8.Top with 2nd layer of sponge cake and pour the remaining 1/2 of the filling over it and smooth it.
9.Refrigerate till firm or overnight.
10.Remove the cake ring,arrange strawberries on top and brush with some piping jelly topping.Serve.

小贴士

草莓混合料不能太凉，而打发奶油只需打至湿性发泡，不要打得太稠。

Tips

The strawberry gelatine mixture should not be too cool and the whipped cream should only be whipped till soft peaks are formed.

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梨子奶油蛋糕

[Pear Cream Torte]

★★

材料

准备适量手指蛋糕(请参阅P12，P13有关手指蛋糕的做法)(A)200克梨泥，70克糖 (B)3个蛋黄 (C)20克明胶粉，100毫升水 (D)300克打发奶油，1 1/2汤匙巧克力膏 (E)150克梨片，朗姆酒糖水，200毫升水，50克糖，50毫升朗姆酒

做法

1.将(A)煮沸。
2.加入(B)再煮至浓稠。
3.预先将(C)拌匀，隔着热水煮溶，然后加入以上的混合料里搅拌均匀。
4.再隔着冰水冷却至快要凝固时，马上加入(D)搅拌均匀。
5.将一片薄蛋糕放入模里，并涂上一些朗姆酒糖水。
6.将一半以上的混合料铺在上面，再将一半的梨片撒在上面。
7.盖上第二片蛋糕，并将它涂上一些朗姆酒糖水和重复做法6。
8.盖上第三片蛋糕，然后放入冰柜冷藏5小时让它凝固。
9.将蛋糕从模里取出，沿边抹上一层薄的鲜奶油，将手指蛋糕片粘上。
10.表面撒上糖粉即可。

朗姆酒糖水

将水和糖一起煮沸，待冷却备用；加入朗姆酒搅拌即可。

Ingredients

Prepare some sponge fingers (Refer to P12 P13 for sponge fingers making.)(A)200g Pear puree,70g Sugar (B)3 Egg yolks (C) 20g Gelatine powder,100ml Water (D) 300g Whipped cream,1 1/2 tbsps Chocolate emulco (E)150g Pear slices,Rum Sugar Syrup, 200ml Water,50g Sugar,50ml Rum

Method

1.Cook (A)till it boils
2.Add (B).cook till thick.
3.Premix(C) and melt it over a pot of hot water, then add it into the above mixture.Mix till well blended.
4.Let mixture cool over ice water till it starts to thicken on the side of the bowl.Immediately add (D) and mix till well incorporated.
5.Place a thin sheet of sponge onto the cake mould and moisten with rum sugar syrup.
6.Pour 1/2 of the tilling onto it then place some pear slices on top.
7.Top with 2nd layer of sponge and moisten it with rum sugar syrup and repeat method(6).
8.Top with third layer of sponge and refrigerate for 5 hours.
9.Unmould the cake and cover the side with a thin layer of cream,then attach the sponge fingers onto it.
10.Dust the top with icing sugar.Serve.

Rum Sugar syrup

Heat water and sugar till boiling and allow to cool.Add in rum,mix well.

小贴士

如果弄湿海绵手指蛋糕，可用汤匙淋或涂抹上朗姆酒糖水。

Tips

To moisten the sponge fingers.we can spoon or brush on rum sugar syrup.

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巧克力杏仁镜子蛋糕

[Chocolate Almond Mirror Cake]

材料

准备一个直径约23厘米的圆形咖啡海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法),咖啡黄油忌廉(请参阅P.67有关黄油忌廉的做法),巧克力装饰馅(请参阅P68有关巧克力装饰馅的做法),烤香杏仁碎粒,整颗杏仁

做法

装饰

1.将咖啡海绵蛋糕片成3片。
2.将300克的咖啡黄油忌廉和烤香杏仁碎粒拌匀,将蛋糕片夹起来。
3.将整个蛋糕涂上一层薄咖啡黄油忌廉,然后放入冰柜冷藏至黄油忌廉凝固。
4.将温热的巧克力装饰馅,倒在蛋糕上涂抹均匀。
5.挤上奶油花饰、放上杏仁粒作装饰即可。

Ingredients

Prepare a 9" round coffee sponge cake(Refer to P10 for sponge cake making).
Coffee butter cream(Refer to P67 for butter cream making).
Ganache(Refer to P68 for ganache making),Roasted nibbed almonds,Whole shell almonds

Method

Decoration

1.Cut the coffee sponge cake into 3 horizontal layers.
2.Mix 300g of the coffee butter cream with the toasted chopped almonds and use it to sandwich the cake layers.
3.Cover the whole cake with a thin layer of coffee butter cream then put cake in the fridge to let the butter cream set.
4.Pour the warm ganache onto the cake and coat it evenly.Let it set.
5.Pipe cream rosettes on top and put on whole shelled almonds for decoration.Serve.

小贴士

如果巧克力装饰馅太浓稠,可先隔热水煮至溶化呈流状时再倒。

Tips

If the ganache is too thick it will not flow easily. You can place it over a double boiler to soften it to flowing consistency.

Refer to P10 for

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传说奶酪蛋糕是犹太人发明

Cheese cake was first created by the Jews

到底是真是假

Whoever this was

相信也无人深究

a great service to humanity was done

因为当你咬一口

because cheese cake has such a rich and

那浓香适口的感觉

exquisite taste and texture

肯定让你疯狂迷恋

you might get addicted to it

Cheese Cake
奶酪蛋糕

材 料
INGREDIENTS

馅料
(A)
500 克奶油奶酪
50 克糖
50 克黄油
(B)
50 克面粉
(C)
1 个鸡蛋
3 个蛋黄
(D)
150 克酸奶
(E)
3 个蛋白
70 克糖
盐少许
(F)
300 克水蜜桃，
切片

1. 烘奶酪蛋糕
BAKED CHEESE CAKE

【做法 Method】

先准备一个直径约为 23 厘米的圆形香草海绵蛋糕（请参阅 P10 有关“海绵蛋糕的基本做法”）
* Prepare a 9" thin round vanilla sponge cake.(Refer to P10 for"Basic steps of Sponge Cake")

1. 先将(A)倒入搅拌碗内。
2. 将(A)搅拌至松发，再加入(B)一起搅拌。
3. 慢慢地倒入(C)，打发至软滑。
4. 加入(D)并拌匀成面糊。

1. Put(A)into the mixing bowl.
2. Cream(A)till light and fluffy.Fold in (B)and mix well.
3. Add(C)slowly and cream till smooth.
4. Stir in(D)and mix evenly.

1

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4

5. 将蛋白放入搅拌碗内，搅拌至发
6. 把(E)的糖和盐，一起加入正在
7. 将已打发的蛋白，倒入之前拌匀
8. 拿出已准备的海绵蛋糕，用刀片

5.Pour the egg white in the mixi
6.Add the sugar and salt in (E)
7.Pour the egg white mixture in
8.Cut the vanilla sponge cake i

的基本做法")
ps of Sponge Cake")

5.将蛋白放入搅拌碗内，搅拌至发泡。
6.把(E)的糖和盐，一起加入正在打发的蛋白中，继续打发至稠。
7.将已打发的蛋白，倒入之前拌匀的面糊内拌匀成奶酪面糊，待用。
8.拿出已准备的海绵蛋糕，用刀片成2薄片。

5.Pour the egg white in the mixing bowl and beat till foamy.
6.Add the sugar and salt in (E) into the egg white and continue to whip till sliff.
7.Pour the egg white mixture in the above batter and mix till well incorporated.Set aside.
8.Cut the vanilla sponge cake into 2 horizorital layers.

材料
INGREDIENTS

Filling
(A)
500g Cream cheese
50g Sugar
50g Butter
(B)
50g Flour
(C)
1 Egg
3 Egg yolks
(D)
150g Yogurt
(E)
3 Egg whites
70g Sugar
Pinch of salt
(F)
300g Peach,cut into slices

9. 将一片海绵蛋糕放入一个直径约为 23 厘米的圆形模具里。
10. 摆入水蜜桃片或其他水果后，倒入已拌匀的奶酪面糊。
11. 将模具放在一个已盛水的烤盘上，用 160°C 烘烤 60 分钟即可。

9.Place one layer of vanilla sponge cake into a 9" round mould.
10.Arrange the peach slices or other fruit on top.Pour the above cheese batter in mould.
11.Bake at 160°C in a water bath for 60 minutes.

【备 注 Remark】

Do not over whip the egg whites.

蛋白糊不要发打得太起。

ese batter in mould

2.奶酪饼底

BASE OF CHEESE CAKE

【做　法 Method】

1.先将消化饼压碎。
2.再将所有配料一起拌匀成饼料，放入冰柜冷藏至硬。
3.把饼料倒入直径约为20厘米的圆形模具里。
4.用手把饼底均匀地压实，放入冰柜冷藏至硬，备用。

1.Crush the digestive biscuits.
2.Combine all the ingredients till evenly blended.Refrigerate till set.
3.Place the mixture into a 8" round mould.
4.Press evenly.Refrigerate the base till firm.Set aside until needed.

1

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材　料 INGREDIENTS

200克消化饼
30克红砂糖
15克可可粉
100克化黄油
200g Digestive biscuits
30g Brown sugar
15g Cocoa powder
100g Melted butter

水蜜桃酸奶烘奶酪蛋糕 ★★★

Peach Yogurt Baked Cheese Cake

材料

准备一个直径约为23厘米的薄圆形香草海绵蛋糕（请参阅P10有关海绵蛋糕的基本做法）

馅料

(A)500克奶油奶酪，50克糖，50克黄油 (B)50克面粉 (C)1个鸡蛋，3个蛋黄 (D)150克酸奶 (E)3个蛋白，70克糖，盐少许 (F)300克水蜜桃，切片

做法

1.将(A)搅拌至松发。
2.加入(B)搅拌至均匀。
3.加入(C)搅拌至光滑。
4.加入(D)拌匀成面糊。
5.将(E)搅拌至稠，即可加入面糊一起搅拌至均匀，成奶酪面糊。
6.将一片薄香草海绵蛋糕放入直径约为23厘米的圆形模具里，然后将水蜜桃片摆在上面。
7.将奶酪面糊铺在上面，把模具放在盛水烤盘里，用160°C的隔水烤60分钟即可。

Ingredients

Prepare a 9" thin round vanilla sponge cake(Refer to P10 for sponge cake making.)

Filling

(A)500g cream cheese,50g Sugar,50g Butter (B)50g Flour (C)1 Egg,3 Egg yolks (D)150g Yogurt (E)3 Egg whites, 70g Sugar Pinch of salt (F)300g Peaches,cut into slices

Method

1.Cream (A) till light and fluffy.
2.Add (B) and mix till well blended.
3.Add (C)and cream till smooth.
4.Add (D)and mix till well combined.
5.Whip (E) till stiff.Mix with the above batter till well incorporated.
6.Place the thin layer of vanilla sponge cake into 9" round mould.Then place the peach slices on top.
7.Pour the cheese batter on top.Bake at 160°C in water bath for 60 minutes.Serve.

小贴士

(E)的蛋白糊不要打得太起。

Tips

Do not to over whip (E).

nge cake(Refer to P1)

r,50g Butter (B)50g
50g Yogurt (E)3 Egg
00g Peaches,cut into

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e cake into 9" round
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e at 160°C in water

蓝莓奶酪蛋糕

Blueberry Cheese Cake

材料

准备一个直径约为25厘米的薄圆形香草海绵蛋糕(请参阅P10有关海绵蛋糕的基本做法)(A)500克奶油奶酪，110克糖(B)40克面粉 (C)3个蛋黄，1个鸡蛋 (D)400毫升酸奶油(E)3个蛋白，75克糖 (F)30克玉米粉 (G)350克蓝莓馅料

做法

1.将(A)搅拌至松发，然后加入(B)搅拌均匀。
2.加入(C)搅拌至光滑、松发。
3.加入(D)拌匀成奶酪混合料。
4.将(E)搅拌至稠，加入(F)拌匀，然后加入奶酪混合料里搅拌成奶酪馅料。
5.将直径约为25厘米的圆形模具涂油和铺纸，然后将一片薄的香草海绵蛋糕放在模具底。
6.将少许乳酪馅料倒进去，再放一些蓝莓馅料在上面，倒入剩余的奶酪馅料。(里面的蓝莓馅料也可以不放)
7.用150℃的炉温烘烤90分钟。
8.冷却后放入冰柜里冷藏1夜。
9.将蛋糕从模具中取出，然后抹上蓝莓馅料涂平即可。

Ingredients

Prepare a 10" thin round vanilla sponge cake(Refer to P10 for sponge cake making.)(A)500g Cream cheese, 110g Sugar (B)40g Flour (C)3 Egg yolks, 1 Egg (D)400ml Sour cream (E)3 Egg whites, 75g Sugar (F)30g Cornflour (G) 350g Blueberry pie filling

Method

1.Cream (A) till light.Add in (B) and mix till well blended.
2.Add (C) and cream till smooth and light.
3.Add (D) and mix till well combined.
4.Whip (E) till stiff.Add (F) and mix well.Add this into the cheese mixture and mix till well incorporated.
5.Grease and line a 10 roud cake tin,then place the thin layer of vanilla sponge cake on the bottom.
6.Pour in some of the cheese filling.Put some blueberry pie filling on top and pour the remaining cheese filling on top.(Blueberry pie filling is optional).
7.Bake at 150℃ for 90 minutes.
8.Leave to cool.Refrigerate overnight.
9.Remove it from the mould,then evenly spread blueberry pie filling on top.Serve.

小贴士

当加入酸奶油时，别发打得过久；而且要注意蛋白糊也不要打得太起。

Tips

When adding the sour cream,do not over beat. Also do not over whip the egg white mixture.

黑森林奶酪蛋糕

[Blackforest Cheese Cake]

材料

饼底

200 克消化饼，压碎，30 克红砂糖，15 克可可粉，100 克化黄油

馅料

(A)500 克黑樱桃馅料 (B)500 克奶油奶酪，90 克糖 (C)100 克巧克力，3 汤匙牛奶 (D)1 汤匙明胶粉，3 汤匙水 (E)3 汤匙樱桃酒，300克打发奶油

表层装饰

黄油忌廉，巧克力米

做法

饼底：将所有的配料一起搅拌均匀，压入直径约为 20 厘米的圆形模具里，放入冰柜冷藏至硬。

馅料：
1. 将(B)搅拌至光滑、浓稠。
2. 将(C)放在双层烤盘上隔水煮沸，然后加入(B)搅拌均匀成混合料。
3. 预先将(D)隔热水煮溶，加入混合料里拌匀。
4. 最后加入(E)搅拌均匀。
5. 将(A)铺放在饼底，倒入做法 4 的材料抹平，放入冰柜冷藏约 3 小时或待其凝固。
6. 把蛋糕从模具里拿出来，挤黄油忌廉花作装饰，在蛋糕周边粘上巧克力米即可。

Ingredients

Base

200g Digestive biscuits,crushed,30g Brown sugar, 15g Cocoa powder,100g Melted butter

Filling

(A)500g Dark cherry pie filling (B)500g Cream cheese, 90g Sugar (C)100g Chocolate,3 tbsps Milk (D)1 tbsp Gelatine powder,3 tbsps Water (E)3 tbsps Kirsch,300g Whipped cream

Topping

Butter cream,Chocolate rice

Method

Base: Combine all the ingredients till evenly blended.Press into an 8" round mould.Refrigerate till firm.

Filling:
1. Cream (B) till light and smooth.
2. Melt (C) over double boiler till chocolate has melted.Add (C) into (B) and mix till well blended.
3. Pre-melt (D) over hot water.Add (D) into the above mixture and mix till well combined.
4. Lastly add(E)and mix till evenly blended.
5. Arrange(A)onto the biscuit base.Pour the mixture to cover it and make it even. Refrigerate for about 3 hours or till firm.
6. Unmould.Decorate with cream rosettes and coat the side with chocolate rice.Serve.

小贴士

当加入明胶混合料时，要保持一定温度。

Tips

Add in the gelatine mixture while it's warm.

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tbsps Kirsch,300g

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Refrigerate for about 3

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Serve.

波士顿奶酪蛋糕

[Boston Cheese Cake]

★★★

材料

准备一个直径约为23厘米的圆形香草海绵蛋糕(约20毫米厚)(请参阅P10有关海绵蛋糕的基本做法)(A)150毫升牛奶、20克糖、3个蛋黄、20克玉米 (B)250克奶油奶酪 (C)1/2个柠檬皮屑、130毫升鲜奶油 (D)2汤匙面粉、60克葡萄干、3个蛋白、60克糖、1茶匙柠檬汁

做法

1.将(A)里100毫升的牛奶和糖一起煮沸，然后加入剩余的牛奶、蛋黄和玉米粉一起搅拌均匀，再煮至浓稠，冷却备用。

2.将奶油奶酪搅拌至光滑、松发，加入冷却的(A)搅拌均匀。

3.将(C)加入拌匀。

4.加入(D)搅至均匀成奶酪混合料。

5.将(E)的蛋白搅拌至发泡，加入糖和柠檬汁一起搅拌至稠，即可加入以上的乳酪混合料里 一起搅拌均匀成奶酪面糊。

6.将直径约为23厘米的圆形模具的内圈和底部铺纸。

7.放入海绵蛋糕，然后将奶酪面糊倒进去。

8.放入双层烤盘里，隔水用150℃烤约2小时，或待中间凝固、表面呈浅金黄色时，马上将其从烤箱中拿出，并从模具里取出，切块即可。

Ingredients

Prepare a 9" round vanilla sponge cake about 20 mm thick (Refer to P10 for sponge cake making) (A)150 ml Milk,20g Sugar,3 Egg yolks,20g Cornflour (B)250g Cream cheese (C)Zest of 1/2 lemon,130 ml Whipping cream (D) 2 tbsps Flour,60g Sultanas (E)3 Egg whites,60g Sugar, 1 tsp Lemon juice

Method

1.Bring 100 ml of milk from (A) with the sugar to the boil. Add the remaining milk,egg yolks and cornflour.Continue to cook till it thickens.Leave to cool.Set aside.

2.Beat the cream cheese till smooth and light.Add in the cooled (A).Mix till well blended.

3.Add (C) and mix till evenly blended.

4.Add (D) and mix till well combined.

5.Whip the egg whites in (E) till foamy.Add the sugar and lemon juice.Continue to whip till stiff,then add it to the cheese mixture and mix well.

6.Line a 9" round mould with paper on the bottom and sides.

7.Place the sponge cake on the bottom,then pour cheese batter onto it.

8.Bake in water bath at 150℃ for about 2 hours or until the centre has set and the surface turns light golden brown. Remove the cake from the oven.Take out from the mould immediately.Serve.

小贴士

蛋白糊不要打得太起。

Tips

Do not over whip the egg white mixture.

sponge cake about 20 cm
nge cake making) (A)150 ml
20g Cornflour (B)250g Cream
,130 ml Whipping cream (D)
(E)3 Egg whites,60g Sugar

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white mixture.

大理石奶酪蛋糕

[Marble Baked Cheese Cake]

★★★★

材料

(A)500 克奶油奶酪，50 克糖 (B)230 克植物打发奶油 (C)5个蛋黄 (D)120克面粉 (E)1个柠檬皮屑 (F)5个蛋白，120克糖，1 茶匙柠檬汁 (G)50 克巧克力，1 汤匙牛奶

做法

1.将(A)搅拌至松发。
2.加入(B)搅拌至光滑。
3.加入(C)搅拌均匀。
4.加入(D)和(E)混合搅拌均匀成奶酪面糊，备用。
5.将(F)的蛋白搅拌至湿性发泡，即可加入糖、柠檬汁，继续搅拌至湿性发泡。
6.将发打的蛋白糊和奶酪面糊一起搅拌至均匀。
7.将(G)中巧克力煮溶后，加入牛奶搅拌至均匀，然后加入200 克以上的奶酪面糊一起拌匀成巧克力奶酪面糊。
8.将直径约为 23 厘米的圆形模具涂油、铺纸，将1/3的奶酪面糊倒进去，然后将少许的巧克力奶酪面糊铺在上面，再铺上剩余的奶酪面糊。
9.将剩余的巧克力面糊放入裱花袋里，在表层挤直线条，然后用竹签拉出花纹形状。
10.放在盛水烤盘里，用150℃隔水烘90分钟至凝固或呈金黄色即可。

Ingredients

(A)500g Cream cheese,50g Sugar (B)230g Whipped topping cream (C) 5 Egg yolks (D)120g Flour (E)Zest of 1 lemon (F)5 Egg whites,120g Sugar,1 tsp Lemon juice (G) 50g Chocolate,1 tbsp Milk

Method

1.Cream (A) till light and fluffy.
2.Add (B) and cream till smooth.
3.Add (C) and cream till well blended.
4.Add (D) and (E),mix till well combined.Set aside.
5.Whip the egg whites in (F) till soft peaks.Add the remaining ingredients and continue to whip till soft peaks.
6.Thoroughly mix the egg white batter with the cheese mixture.
7.Melt the chocolate in (G),then mix the milk in well and mix it with 200g of the cheese mixture till smooth.
8.Grease and line a 9" round mould,then pour 1/3 of the plain cheese filling into the mould.Place some of the chocolate cheese filling on top of this and finish by topping both layers with the remaining plain cheese filling.
9.Place the remaining chocolate cheese filling into a paper piping bag and pipe straight lines on top.Use a skewer to make a zig-zag pattern on top.
10.Bake in water bath of 150℃ for 90 minutes or till set and golden brown.Serve.

小贴士

如(F)的蛋白料搅拌得太稠，就不能与奶油奶酪料混合调和。此外，若烤得过久或温度过高，会使蛋糕裂开。

Tips

If the egg white mixture in (F) is too stiff,it will not blend well with the cream cheese mixture.Having the oven too hot or over baking will cause the cake to crack.

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柠檬冷藏奶酪蛋糕

Chilled Lemon Cheese Cake

材料

饼底

200克消化饼，压碎，30克糖，90克化黄油

馅料

(A)500克奶油奶酪 (B)3个蛋黄，50克糖，1个柠檬汁和皮屑 (C)3汤匙明胶粉，50毫升水 (D)150克打发奶油 (E)3个蛋白，30克糖

表层糖饰

烤香杏仁碎，黄油忌廉，柠檬皮屑

做法

饼底：将所有的配料一起搅拌均匀，压入直径约为20厘米的圆形模具里，放入冰柜冷藏至硬。

馅料：1.将(A)搅拌至光滑、浓稠。

2.将(B)放在双层烤盘上隔水煮至浓稠。

3.预先将(C)隔热水煮溶，加入(B)拌匀，再加入(A)里搅拌均匀。

4.最后加入(D)搅拌至匀成混合料。

5.将(E)搅拌至稠，加入以上的混合料里搅拌。

6.将其倒在饼底上，然后抹平，放入冰柜冷藏约2小时或至凝固。

7.将蛋糕取出，边上沾烤香杏仁碎。

8.表层涂上一层光亮剂，边缘挤上黄油忌廉花，并将一些柠檬皮屑撒在中间即可。

Ingredients

Base

200g Digestive biscuits,crushed,30g Sugar,90g Melted butter

Filling

(A)500g Cream cheese (B)3 Egg yolks,50g Sugar,1 Juice and zest of lemon (C)3 tbsps Gelatine powder,50 ml Water (D)150g Whipped cream (E)3 Egg whites,30g Sugar

Topping Icing

Roasted flaked almonds,Butter cream,Zest of lemon

Method

Base: Combine all the ingredients till evenly blended,then press into an 8" round mould.Refrigerate till firm.

Filling: 1.Cream (A) till light and smooth.

2.Cook (B) over double boiler till light and fluffy.

3.Melt (C) over hot water.Add (C) into (B) and mix till well combined.Add this mixture into (A) and mix till welll blended.

4.Add (D) and mix evenly.

5.Whip (E) till stiff,fold it into the above mixture and mix till well incorporated.

6.Pour the mixture onto the biscuit base.Refrigerate for about 2 hours or till firm.

7.Unmould,coat with roasted flaked almonds around the side of the cake.

8.Spread the top with glazing gel and pipe some whipped cream shells on top edge of the cake. Put some lemon zest in the centre.Serve.

小贴士 注意搅拌蛋白糊时，不要打得太起。

Tips Do not over whip the egg white batter.

充满弹性的戚风蛋糕

Cushiony chiffon cake

轻巧飘逸

is light and soft

入口即溶

A real treat

散发着独有的清香

Its unique texture and taste

还带一分清纯气质

make it a great favourite

惹人喜爱

with practically everybody

Chiffon Cake
戚风蛋糕

戚风蛋糕及其他味道
CHIFFON CAKE & OTHER VARIETIES

材料 INGREDIENTS

原味 BASIC FLAVOUR

(A)
4个蛋黄
115毫升水
85毫升菜油
1/4茶匙盐
100克糖
150克面粉
1茶匙发粉
4 Egg yolks
115 ml Water
85 ml Vegetable oil
1/4 tsp Salt
100g Sugar
150g Flour
1 tsp Baking powder

(B)
4个蛋白
90克糖
1/8茶匙塔塔粉
4 Egg whites
90g Sugar
1/8 tsp Cream of tartar

香兰味 PANDAN FLAVOUR

(A)
4个蛋黄
70毫升椰浆
45毫升水
70毫升菜油
1/8茶匙盐
100克糖
150克面粉
1茶匙发粉
4 Egg yolks
70 ml Coconut milk
45 ml Water
70 ml Vegetable oil
1/8 tsp Salt
100g Sugar
150g Flour
1 tsp Baking powder

(B)
4个蛋白
90克糖
1/8茶匙塔塔粉
4 Egg whites
90g Sugar
1/8 tsp Cream of tartar

巧克力味 CHOCOLATE FLAVOUR

(A)
4个蛋黄
135毫升水
85毫升菜油
1/4茶匙盐
100克糖
135克面粉
15克可可粉
1茶匙发粉
4 Egg yolks
135 ml Water
85 ml Vegetable oil
1/4 tsp Salt
100g Sugar
135g Flour
15g Cocoa powder
1 tsp Baking powder

(B)
4个蛋白
90克糖
1/8茶匙塔塔粉
4 Egg whites
90g Sugar
1/8 tsp Cream of tartar

【做法 Method】

1.先将蛋黄、糖和菜油倒入搅拌碗内。
2.再加入余下的(A)
3.将(A)搅拌至均匀成蛋黄糊，备用。
4.将(B)的蛋白打发至湿性发泡，然后加入糖和塔塔粉继续搅拌至稠为蛋白糊。
5.将蛋黄糊和蛋白糊一起拌匀放入模具，再用175℃烘烤40分钟，蛋糕出炉后，马上将模具反扣，待冷却后，将蛋糕从模具中取出即可。

1.Pour egg yolks,sugar and vegetable oil into the mixing bowl.
2.Add the remaining ingredients in (A) into the bowl.
3.Mix (A) evenly till smooth.Set aside.
4.Whisk the egg whites in (B) till soft peaks appear.Add sugar and cream of tartar and continue to whip till stiff.
5.Mix (A) and (B) till well combined.Bake at 175℃ for 40 minutes.Remove from oven and immediately invert.Leave to cool.When cake is cold,remove from mould.

【备注 Remark】

蛋白糊搅拌浓稠即可

The egg whites should be whipped till stiff.

咖啡戚风蛋糕

[Coffee Chiffon Cake]

★★★

材料

(A)4个蛋黄，1.5汤匙即溶咖啡粉，115毫升水，85毫升菜油，1/4茶匙盐，100克糖，150克面粉，1茶匙发粉 (B)4个蛋白，90克糖，1/8茶匙塔塔粉

做法

1.将(A)混合搅拌至均匀。

2.将(B)的蛋白搅拌至湿性发泡发后，再加入糖和塔塔粉继续搅拌至稠。

3.将(A)和(B)一起混合搅拌均匀成面糊

4.用175°C的炉温烘烤40分钟。

5.蛋糕出炉马上将其反扣摆放，冷却。

6.冷却后，将蛋糕从模具中取出，切块即可。

Ingredients

(A)4 Egg yolks,1.5 tbsps Instant coffee powder,115 ml Water,85 ml Vegetable oil,1/4 tsp Salt,100g Sugar,150g Flour,1 tsp Baking powder (B)4 Egg whites,90g Sugar,1/8 tsp Cream of tartar

Method

1.Mix (A) till well blended.

2.Whisk the egg whites in (B) till soft peaks appear,then add sugar and cream o f tartar and continue to whip till stiff.

3.Mix (A) and (B) till well combines.

4.Bake at 175℃ for 40 minutes.

5.Immedialely invert cake when removed from the oven and let it cool.

6.When cold remove it from the mould.Serve.

小贴士

烤戚风蛋糕时，要放在烤箱低层；而搅拌蛋白时，要打至其较干并发起。

Tips

The cake should be baked on the lower shelf.The egg whites should be whipped till dry stiff.

天使蛋糕

[Angel Food Cake]

材料

(A)8个蛋白 (B)1/4茶匙盐，190克糖 (C)1汤匙柠檬汁 (D)1个柠檬的皮屑 (E)100克面粉 (F)30克切碎红樱桃，30克切碎青樱桃

做法

1.将(A)搅拌至发泡，然后加入(B)和(C)续搅拌至湿性发泡。
2.加入(D)，然后将(E)和(F)混合搅拌均匀成面糊。
3.将面糊倒入空心模具里。
4.用190°C烘烤35分钟。
5.烤熟后从烤箱拿出模具，马上将其反扣，冷却。
6.待蛋糕冷却后，将其从模具里拿出、切块即可。

Ingredients

(A)8 Egg whites (B)1/4 tsp Salt,190g Sugar (C)1 tbsp Lemon juice (D)Zest of 1 lemon (E)100g Flour (F)30g Chopped red cherries,30g Chopped green cherries

Method

1.Whip (A) till foamy then add (B) and (C).Continue to whip till soft peaks appear.
2.Add (D) then (E) and (F).mix till well blended.
3.Pour into tube mould.
4.Bake at 190°C for 35 minutes.
5.Remove cake from the oven and invert it to let it cool.
6.When the cake is cold,remove it from the mould.Serve.

小贴士

搅拌蛋白面糊，只需拌至湿性发泡即可；烘烤时要放在烤箱底层。

Tips

Only whisk egg white mixture to a soft peak consistency and bake on lower shelf.

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